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The Williamston

COOK BOOK

We may live without poetry, music, and art;
We may live without conscience, and live without heart;
We may live without friends; we may live without books;
But civilized man cannot live without cooks.
He may live without books,—what is knowledge but grieving?
He may live without hope,—what is hope but deceiving?
He may live without love,—what is passion but pining?
But where is the man that can live without dining?

OWEN MEREDITH

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Introduction

In presenting this Cook Book to the public, the editors make no claims to either perfection or professionalism. There have been no highly paid chefs on our staff. On the other hand we have not copied other cook books or the Household pages of magazines.

There is a good old adage in education that says, "we learn by doing." This is the principal way in which we have accumulated the material that is contained in this book. All of the recepits presented have been kitchen tested and found practical and successful. They have been tested, not by special demonstration agents, or under especially favorable conditions, but under practical conditions which every housewife meets from day to day in her own kitchen.

A great deal of work has gone into the following pages. The book should prove very valuable as a reference in the every day preparation of good things to eat. If it does so prove, we shall be amply repaid for our labors.

THE EDITORS

NcD
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HELPFUL HINTS

NOTHING LOVELIER CAN BE FOUND IN WOMEN THAN TO STUDY HOUSEHOLD GOOD.

Deodorant for Refrigerator:

A slice of white bread kept in the refrigerator keeps the box entirely odorless. Even the presence of fish is undetectable upon opening the door.

Put two pecans in the pot while boiling collards and you will detec no odor, even in the next room.

Sprinkle dry sugar on plate before turning out warm cake or pie. Will prevent sweating or moisture forming.

Removing scorched taste: When cooking if water dries out and food scorches and sticks to vessel, do not take food out. First place vessel in cold water five minutes. Then remove food to another vessel, and there will be no scorched or burned taste whatever.

HOUSEHOLD HINTS

Scissors can be sharpened quickly and well by cutting through fine sandpaper several times.

To tighten loose screws dip in glue, then replace in original position.

To clean paint brushes, wash thoroughly in kerosene or turpentine and wash clean with soap and warm water. Shake out and dry.

Brushes that have been used in shellac should be cleaned in alcohol.

To flour chicken for frying, mix flour, salt, and pepper in a brown paper bag, add pieces of chicken and shake well.

Poul boiling water over pecans and let stand a few minutes and the kernels will come out whole when cracked, if hammered on the small end.

When food is scorched, remove top and place pan in cold water for a minute, pour contents into another pan.

Greasing white potatoes before baking makes the skin more tasty.

To prevent a soggy bottom crust in a cooked filling pie, pour cooled filling into cooled pastry.

To take out the excessive taste of salt, add one teaspoon each of sugar and vinegar; this will do the trick but leave no flavor of its own.

To peel an onion, first dip in boiling water for a moment, then peel, beginning at root end and peeling up. No tears!

To clean venetian blinds, soak in a tub of lukewarm suds, scrub with a Fuller Brush, rinse, and hang on line until nearly dry; then hang to windows, adjusting them to fit.

To clean polished floors, use solvent and steel wool. Clean a small space at the time, wiping with a dry cloth or mop as cleaned.

To clean flat silverware, put it in an aluminum pan containing a solution of boiling water, salt, and soda. Rinse and dry thoroughly.

Moisten rottenstone with sweet oil and rub vigorously, using a soft cloth to clean copper or brass. Polish with flannel or chamois.

Remove chewing gum stuck on rug or chair by rubbing with alcohol.

Varnish or shellac can be removed from old floors by application of denatured alcohol and steel wool.

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SOME INTERESTING FACTS ABOUT FRUITS AND VEGETABLES

A. The loss of vitamin C is greater when foods are kept at room temperature than when stored in the refrigerator.

B. It is important to store potatoes in dark place — sunburn and bitterness come from any light (not just sunlight).

C. The removal of the fuzz from peaches lessens keeping quality.

D. Do not tryto refreeze either fruits or vegetables which have thawed.

E. Never add soda when cooking any vegetable—destroys vitamins. Always add salt when cooking green vegetables—helps retain color.

F. Cook all vegetables in small amount of water—much of the food value cooks out into the water.

G. Start cooking vegetables in boiling water—lessens cooking time.

MEATS

A. Tender cuts of meat (steaks, chops, and roasts) are expensive cuts—come from the part of the animal least exercised, hence has less muscle fiber.

B. Tender cuts of meat should be prepared by one of the following methods: Frying, broiling, pan-broiling, or roasting.

C. Tough cuts of meat may be "tenderized" in three ways:
   1. Chopping or pounding (to break up the muscle fiber.)
   2. By cooking with moist heat (pot-roast—steam softens tough fiber).
   3. Adding acid to soften tough fiber (tomato, sour cream, etc.)

D. Care of meat in the home:
   1. Should be unwrapped and wiped or scraped off—never wash—and stored immediately in the coldest part of the refrigerator.
   2. Place on a clean, dry plate, uncovered or lightly covered by waxed paper over top.
   3. Cooked meats should be covered—surface has been dried during cooking and further drying in refrigerator is undesirable.

Roasting:

A. Use a moderately low oven temperature. (300-350 degrees F.)

B. Searing does not keep in juices therefore is unnecessary.

C. Roast should be placed in the pan fat side up thus eliminating basting. If no fat present add bacon strips across top. Roaster should have a rack in the bottom to prevent the meat from sticking to the roaster.

D. Roast may be salted before or after cooking (salt doesn't penetrate more than ¼ to ½ an inch into the meat).

E. Roast should never be covered while cooking.

F. Water should not be added.

G. Flouring is unnecessary.

Interesting facts about purchasing fruits and vegetables:

A. Grapefruit: Should be a clear yellow or russet in color. Should be firm, springy to touch, well shaped and heavy for size. Pink-fleshed grapefruit are less acid than white-fleshed.

B. Lemon: 3-4 tablespoons of juice per lemon—16 slices. Should be heavy for size, have fine-textured skin.

C. Oranges: Should be firm, heavy, well colored, with fine-textured skin. Navel oranges desirable for sectioning, valencias for juice.

D. Asparagus: Stalks should be straight, fresh, tender (not woody). Tips compact and unbroken.

E. String beans: Young, crisp, tender, not wilted, rusty or spotted. Should snap when broken, strings tough enough to remove easily, or absent. About 3 inches long is good size.

F. Fresh lima beans: Well developed and free from yellow color. Shelled limas are very perishable.

G. Beets: Should be fresh, unwilted tops. Tops may be used for greens.

H. Cabbage: Head should be solid, crisp, heavy for size, outer leaves not badly soiled.

I. Carrots: Shouldbe fresh, bright in color, clean, hard, smooth, not wilted. Pool color, coarse green shoulders indicate poor quality.

J. Cauliflower: Flowers should be white or creamy, clean. Outer leaves clean, fresh, green. Avoid spots and bruised. Size has no relation to quality.

K. Celery: Stalks should be crisp, thick, solid, free from blemishes. Individual branches not too large. Celery hearts best for eating raw, untrimmed celery for other uses is most economical.

L. Corn: Ears should have fresh green husks, plump well-filled kernels should be soft and milky. (Very small, soft kernels indicate immaturity, hard glazed kernels without milk indicate overripeness.)

M. Lettuce: Head lettuce should be firm, fresh, crisp, and heavy for size. Head should be round and leaves green, few soiled outer leaves.

N. Peas: Pods should be bright green, crisp, well-filled, free from blemishes.

O. Green peppers: Good quality are mature, firm, thick fleshed, glossy, with good color and fresh appearance. Blemishes, discoloration, sunken spots, etc., may indicate decay. Misshapen peppers are wasteful.

P. Irish potatoes: Smooth, reasonably clean, free from blemishes, not sprouting. No withering or softness.

Q. Sweet potatoes. Soft or discolored spots, greenish color, indicate poor quality. Light-colored skin variety has dry, meally flesh, reddish or orange skin has moist, sweet flesh (yams.)

R. Tomatoes: Should be heavy for size, firm, smooth, bright in color, free from blemish. Hothouse tomatoes usually have brightest color.

Helen Lindsley.

AMOUNTS REQUIRED FOR SERVING 50 PLATES

2½ loaves of pullman bread for sandwiches
5 chickens for salad
7 bunches of celery for salad
3 heads lettuce for serving salad
2 pounds crackers
1 quart cream for coffee
1½ gallons of brick ice-cream
2½ gallons of ice-cream in bulk
3 small or 2 large layer cakes
1½ pounds shelled almonds, salted
3 pounds of mints
3 pints of olives
1 pound of good coffee

OTHER SERVINGS

1 large hen baked serves 8 persons
1 hen made into salad serves 15 persons
1 hen made into pressed chicken serves 18 persons
1 gallon punch serves 30 persons
1 can peas serves 10 or 12 patty cases
1 gallon strong tea serves 30 persons
1 12 lb. ham baked serves 40 persons
1 quart of coffee pours 6 cups
15 pounds of roast beef serves 50 persons

WEIGHTS AND MEASURES

1 cupful	one half pint
4 cupfuls	one quart
3 teaspoonfuls	one tablespoonful
2 cups butter, packed solid	one pound
4 cups sifted flour	one pound
2 cups granulated sugar	one pound
2 tablespoonfuls butter	one ounce
60 drops	one teaspoonful
4 tablespoons flour	one ounce
2 2/3 cups powdered sugar	one pound
2 2/3 cups brown sugar	one pound
3 1/2 cups confectioner's sugar	one pound
1 square confectioner's sugar	one pound
1 square Baker's Chocolate	one ounce
5 tablespoonfuls of liquid	one wine glass

BEVERAGES

TEA! THOU SOFT, THOU SOBER, SAGE AND VENERABLE LIQUID.

COFFEE FOR FORTY

Place 1 pound all-purpose grind in muslin bag large enough to hold twice that amount. Drop in large kettle containing 2 gallons boiling water. Cover tightly; reduce heat and let stand 6 to 10 minutes. Remove bag and keep hot until serving time.

Selected.

PERCOLATOR COFFEE

2 level tbsp. coffee
1 cup water

Use cold or hot water freshly boiled. Allow to percolate the required time, remove grounds and keep coffee hot until served. Percolation should be very slow, the water bubbling up with such gentleness that the sprays rarely strike the glass. (a) The valve type sends the first sprays over the coffee almost immediately; 15 minutes slow percolation is required. (b) In the valveless the water is almost boiling before the first spray comes over the coffee; 10 minutes slow percolation is required.

Contributed.

DRIP COFFEE

2 level tbsp. coffee
1 cup freshly boiling water

While dripping, keep coffee utensil over low heat or in pan of hot water. Remove coffee basket immediately. Stir coffee before serving.

Contributed.

RUSSIAN TEA

1 gal. water
4 sticks cinnamon
2 tsps. whole cloves
1/3 cup tea leaves
1 lb. sugar
6 oranges
5 lemons

Boil together the water and spices for 5-10 minutes. Then drop in the tea, tied in clean cloth bag. Leave tea bag in until desired strength is reached. Remove leaves. Add sugar and fruit juices. Keep hot in agate kettle until ready for use.

Contributed.

FRUIT PUNCH (serves 30)

2 qts. tea or cold water
1½ No. 2 cans shredded pineapple or pineapple juice
2½ cups sugar or ½ syrup
1½ c. lemon juice (9 lemons)
1½ pts. any fruit in season (oranges, cherries or grapefruit juice)
2 qts. water, or carbonated water, or ginger ale

Make a syrup of 2 qts. tea and sugar. Cool and allow the rind of 6 lemons to stand in hot syrup—about four hours. Add lemon juice and fruit. Add ice water or gingerale just before serving. Serve with crushed ice with slices of lemon, or orange or cherry on top.

Mrs. R. L. Coburn.

AUNT SUSAN'S LEMONADE

Make a syrup of 1½ cups sugar and 2½ cups water. Cool, add juice of 6 lemons, juice of 2 oranges, and grated rind of 1 irange. Pour over 1 cup mint leaves. Cover and let stand 1 hour. Strain into a quart jar and keep in refrigerator. Use ½ cup syrup for each serving. Fill glass with ice cubes or crushed ice and water. Makes 10 or 12 glasses.

Mrs. H. L. Barnhill.

PUNCH

Boil together until smooth 2 qts. of water, 3 sticks cinnamon, 2 pieces of ginger root, and 2 cups sugar. When cool, add the juice of 2 doz. oranges and ½ doz. lemons. Then add 2 bottles of ginger ale, when ready to serve. Enough for 30 servings.

Mrs. J. H. Ward.

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BREAD

HERE IS BREAD, WHICH STRENGTHENS MAN'S HEART, AND THEREFORE CALLED THE STAFF OF LIFE.

BAKING POWDER BISCUITS

2 cupsful flour
4 tbsp. shortening
4 tsp. baking powder
1 tsp. salt
2/3 cups milk (about)

Cut shortening into sifted dry ingredients. Add liquid to make a soft dough. Roll lightly or pat into a sheet about ½ to 1 inch thick, cut into rounds and place on greased baking sheet. Bake in a hot oven 450 degrees for 12-15 mins.

Cheese Biscuits—Add ½ cup grated cheese with shortening to Baking Powder Biscuit recipe or sprinkle on top of Baking Powder Biscuits.

Fruit or Nut Biscuits—Add ¾ cups currants, raisins, chopped figs, preserved ginger, candied cherries or nuts, to Baking Powder Biscuit recipe before adding liquid. Tops of biscuits may be sprinkled with brown sugar and cinnamon or nutmeg.

Orange Biscuits—Dip sugar cubes in orange juice, moistening thoroughly. Place 1 on each Baking Powder Biscuit before baking. Sprinkle with grated orange rind.

Peanut Butter Biscuits—¼ cup peanut butter used as the shortening in Baking Powder Biscuit recipe.

Drop Biscuits—Make like Baking Powder Biscuits recipe. Increasing liquid from 2/3 cup to 1 cup and drop from teaspoon into greased muffin tins or on greased pan. Fruits and nuts may be added to drop biscuits.

Dumplings for Stews—Make same as Baking Powder Biscuit recipe. Instead of rolling drop the dough by spoonfuls, from the tip of a spoon into the boiling stew. Care should be taken to drop each one on a piece of meat or vegetable so that it may not be immersed in liquid. Cover the kettle closely and steam 12 minutes. Be sure the liquid is boiling the entire time and do not remove th cover until the dumplings are cooked.

Contributed.

SWEET POTATO BISCUIT

1 cup flour
3 tsp. baking powder
½ tsp. salt
4 tbs. fat
1 cup cooked mashed sweet potatoes
¾ cup milk

Sift together flour, baking powder, and salt. Add fat, potatoes, and milk to make stiff enough to roll. Cut and bake in hot oven 20 to 30 min.

Catherine York.

PASTRY FOR POT PIE

2 cups plain flour
½ tsp. salt
¼ cup lard
½ tsp. baking powder
Water

Sift together flour, baking powder, and salt. Cut shortening into

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flour and work until the whole resembles a coarse meal. Gradually add cold water to make a stiff dough. Chill pastry 1 hr. if possible.

Mrs. J. W. Watts.

DROP CORN BREAD

1 cup meal
1 cup flour
1 cup milk
1 tsp. salt
1 sp. baking powder
1 tbsp. shortening
1 egg

Mix with egg beater. Let stand half hour and drop by spoonful in deep, hot fat. Fat may be used again several times.

Mrs. D. M. Roberson.

SPOON BREAD

3 cups milk
3 teaspoons baking powder
1 scant cup meal
½ teaspoon salt
Butter size of walnut
3 eggs

Mix 2 cups milk with meal, cook until thick, take from stove and add the other milk, the well-beaten eggs, salt, butter and baking powder. Bake in moderate oven about 30 minutes.

Mrs. Titus Critcher.

SOUTHERN SPOON BREAD

¾ cup meal
1 cup sweet milk
2 eggs
1 tbsp. shortening
1 tsp. salt
2 tsp. baking powder
1 cup boiling water
1 tsp. sugar (optional)

Into mixing bowl put the shortening, salt and meal. Over this pour the boiling water and mix until smooth . . . free from lumps. Add milk and the lightly beaten eggs; then add baking powder. Pour into greased baking dish and bake 30 to 40 min. in moderate oven. (In baking spoon bread it is best to have oven hot when first put in . . . then decrease to moderate.)

Mrs. J. T. Barnhill, Sr.

HUSH PUPPIES
(To Be Cooked and Eaten with Fish)

2 cups cornmeal
1 tablespoon flour
½ teaspoon soda
1 teaspoon baking powder
1 teaspoon salt
1 whole egg
3 tbsps. chopped onion (fine)
1 cup buttermilk

Mix all dry ingredients together. Add onion, then milk and last the beaten egg. Drop by the spoonful into pan or kettle in which fish is being fried. Fry to a golden brown. Drain on paper, the same as fried fish. If a deep kettle is being used, the hush puppy breads will float when done.

"Southern Cooking."

CORN STICKS OR MUFFINS

1 cup all purpose flour
1 cup yellow or white corn meal
2 tbsps. sugar
½ tsp. salt
1 egg
1 cup milk
¼ cup Mazola salad oil (or other oil)
3 tsps. baking powder

Sift together flour, corn meal, sugar, baking powder and salt. Beat egg, add milk and oil and add to dry ingredients. Fill corn stick pan (or muffin tins) which have been oiled with Mazola. Fill 2/3 full. Bake in hot oven. (400 degrees) for 25 minutes. Serve hot. Makes 12 sticks or muffins.

Mrs. J. T. Edmondson.

WAFFLES

5 teaspoons baking powder
2 eggs
2 cups milk
2 cups sifted plain flour
½ teaspoon salt
¼ cup fine corn meal
4 tablespoons melted shortening

Beat eggs well with rotary egg beater. Add milk. Sift together the flour, corn meal, baking powder and salt. Beat flour mixture into the egg mixture and milk. Add melted shortening and beat with rotary egg beater. Bake on hot waffle iron.

Mrs. B. F. Perry.

PLAIN WAFFLES

2 cups flour
3 teaspoons baking powder
½ teaspoon salt
2 tablespoons sugar
2 eggs, separated
½ cup melted shortening
1½ cups milk

Mix and sift dry ingredients into mixing bowl. Drop in egg yolks, and gradually add milk, beating until batter is smooth. Beat in the melted shortening. Fold in stiffly beaten egg whites. Bake 3 minutes.

Mrs. J. L. Harris.

GRIDDLE CAKES

2 cups self-rising flour
1 egg
1½ cups milk
1 tablespoon sugar
3 tablespoons milted fat

Sift and measure flour, add the beaten egg, milk and sugar. Add the fat and bake on a hot griddle. Griddle cakes are ready to turn when the bubbles stop coming to the top.

Mrs. Myrtle Brown.

FLUFFY WAFFLES

2 well beaten egg yolks
1½ cups milk
2 cups pastry flour
¼ tsp. salt
4 tsp. baking powder
6 tbsp. melted shortening
2 egg whites, beaten stiff

Combine beaten egg yolks and milk; add flour sifted with salt and baking powder, then cooled shortening. Beat smooth and folk in egg whites. Bake on ungreased waffle iron. (Makes 4-6 waffles).

Mrs. Jessup Harrison.

WAFFLES (3 large)

1¼ c. flour
3 t. baking powder
½ t. salt
1 tb. sugar
1 to 2 eggs, separated
1 c. sweet milk
3 tb. shortening, melted

Sift dry ingredients. Beat egg yolks, add milk, and shortening (slightly cooled) and turn into a well made in dry ingredients. Combine liquid and dry ingredients. Fold in stiffly beaten egg whites. Heat iron. Grease if necessary. Pour batter on iron. lower cover, turn iron at once. Bake about 4 or 5 minutes. Uniform golden-brown color, regular shape, well filled; crisp, tender crusts; light; pleasing flavor.

Substitutions and Variations

Bacon Waffles: Before closing grids, place pieces of raw bacon in center of each section. Or, they may be placed in lower grid before pouring batter.
Corn Meal Waffles: Use ¼ c. corn meal to replace same amount of white flour.
Dessert Waffles: Before closing grids sprinkle the following over top: 3 tb. cocoanut or 1 tb. each chopped dates and nuts.
Sour Milk Waffles: Substitute sour milk for sweet and use ½ t. soda and 1 t. baking powder as leavening.
Whole Wheat Waffles: Use ¼ c. whole wheat to replace same amount of white flour.

Louise Griffin.

BANANA BREAD

½ cup shortening
¾ cup sugar
2 eggs
2 large or 3 small crushed bananas
2 cups flour
1 tsp. soda
Pinch Salt

Cream together shortening and sugar, then add ingredients in order given. Bake in loaf pan one hour at 350 degrees.

Mrs. R. L. Welch.

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BLUEBERRY MUFFINS

2 cups bread flour, sift once then measure
2 teaspoons baking powder
½ teaspoon salt
4 tablespoons sugar
1 cup milk
2 tablespoons melted butter
1 egg
1 cup blueberries

Sprinkle ¼ cup of the flour over the blueberries. Then sift together remaining flour, baking powder, sugar and salt. Beat 1 egg 1 minute at high speed. Add milk and melted butter. Combine flour mixture and egg mixture and beat at medium speed just long enough to hold together, less than 1 minute. Fold in blueberries, bake in greased muffin tins 12 to 15 minutes at 400 degrees F. Makes 12 medium sized muffins.

Mrs. James B. Bell.

FEATHER ROLLS (Approx. 30 medium)

Temp. 375 to 400 F.
Time: 15 to 20 minutes

1 cake compressed or 1 pkg. yeast
¼c. lukewarm water
¼ c. shortening
¼ c. sugar
2 t. salt
2 c. scalded milk
2 eggs, beaten
5 to 6 c. sifted flour

Soften yeast in lukewarm water. Measure shortening, sugar, and salt into mixing bowl; add scalded milk. When lukewarm, add flour, eggs, and softened yeast. Beat until smooth. Let rise to double bulk. Stir down, and with spoon fill well greased muffin pans one half full. Let rise until light. Bake.

Feather Whole Wheat Rolls: Substitute one half whole wheat flour for an equal quantity of white flour.

Louise Griffin.

POTATO REFRIGERATOR ROLLS

Temperature 400 degrees. Time 15-20 minutes.

1 yeast cake
½ cup luke warm water
2/3 cup shortening
½ cup sugar
1 tsp. salt
1 cup mashed potatoes
1 cup scalded milk
2 eggs
6-8 cups flour

1. Mash potatoes, add shortening, sugar, salt and eggs. Cream well. Dissolve yeast in lukewarm water, add to lukewarm milk, then add to potato mixture. 2. Add sifted flour to make a stiff dough. Toss on floured board and knead well. 3. Put into a large bowl and let rise double in bulk. Knead lightly. Rub over top with melted butter, place in a casserole, cover tightly, and place in refrigerator. 4. About 2 hours before baking time, pinch off dough, shape into rolls as desired, cover and let rise until light.

Mrs. G. G. Woolard.

ICE BOX ROLLS

1 egg
¼ cup sugar
4 tbsps. melted lard
1 tsp. salt
1 cup luke warm water

One yeast cake and 1 tsp. sugar dissolved in ¼ cup warm water, then stir in four good cups flour. Let rise about two hours then put in ice box. When ready to make out let rise 2 to 3 hours and bake in hot oven.

Mrs. W. E. Warren.

ORANGE ROLLS (2 to 3 doz.)

Temp. 375 to 400 F.
Time: 15 to 25 minutes

¼ c. lukewarm water
1 cake compressed or 1 pkg. granular yeast
½ c. scalded milk
¼ c. shortening
¼ c. sugar
1¼ t. salt
½ c. orange juice
1 t. grated orange rind
1 egg, beaten
4 c. sifted flour (approx.)

Soften yeast in lukewarm water. Pour scalded milk over shortening, sugar. When lukewarm, add orange juice, grated rind, egg, yeast, and 2 c. flour. Beat until smooth. Add remaining flour or enough to make dough which can be handled on board. Knead until light and elastic (3 min.). Round up. Place in warm bowl; grease top lightly. Cover. Keep between 80 and 85 F. When double in bulk, punch down, make into rolls, and place on well greased pan. Let rise until very light and double in bulk. Bake.

Orange Refrigerator Rolls: Proceed as above through kneading and rounding up. Place in bowl. Grease top, cover; store in refrigerator. Two hourse before baking, transfer needed amount to warm, greased bowl. Let rise about 1½ hours in warm place. Knead, shape, let rise. Bake as above.

Louise Griffin.

BUNS

Roll out "roll" dough thin; spread with melted butter, brown sugar, raisins, and cinnamon. Roll up and cut off, place cut side down. Let rise two hours and cook.

Mrs. D. M. Roberson.

HOT ROLLS

1 cake Fleishmans yeast
½ cup cold water
½ cup boiling water
¼ cup sugar
½ cup lard
1 egg white

Put hot and cold water together, add sugar and yeast. Then add egg white and lard and enough flour to knead well. Roll ½ inch thick, cut with biscuit cutter. Dip each in a saucer of melted lard or butter. Set in

cool place 1½ hours before using. Then put in warm place to rise with another pan inverted over the top to prevent crust from forming. Let rise 1 to 1½ hours.

Fix not later than 9 o'clock for 12 o'clock meal.

Mrs. James T. Clay, Carlisle, Ky.

SALLY LUNN . . . YEAST BREAD

1 cake Fleishmann's yeast dissolved
1 cup sweet milk
2 tbsp. sugar
½ cup melted lard
4 eggs

Beat in enough flour (4 cups) to make stiff with spoon. Beat until dough drops from spoon. Let rise. Beat down and put in greased tube cake pan about 1½ hours before baking.

Mrs. John L. Goff.

QUICK SALLY LUNN MUFFINS

½ cup butter
2 eggs (beaten)
1 cup milk
½ tsp. salt
2 tbsps. sugar
2 cups flour
2 tsps. baking powder

Cream butter and sugar. Add eggs, milk and flour. Beat well. Add baking powder last. Bake in well greased muffin tins in moderate oven (350 degrees).

Mrs. Iverson Skinner.

CORN MEAL MUFFINS

1 cup white corn meal
1 cup flour
4 teaspoons baking powder
¼ cup sugar
1 teaspoon salt
1 cup milk
2 eggs
4 tablespoons melted butter

Sift dry ingredients together. Beat eggs; add milk and melted butter. Add to dry ingredients. Beat well. Fill greased muffin tins partly full and bake in moderate oven, 350 degrees F. for about 30 minutes.

Mrs. Della Green.

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MEMBER F. D. I. C.

POP-OVERS

1 cup flour
¼ teaspoon salt
1 cup milk
2 eggs
1 tablespoon melted shortening

Mix salt and flour, add half the milk, beat until smooth. Add remaining milk, well beaten eggs and shortening. Beat 2 minutes with egg beater. Turn into hot greased pan, bake 20 minutes, 450 degrees F. until they pop, reduce temperature to 350 dgrees and bake 15 minutes. Do not open stove door for 15 minutes. Good with all creamed meats.

Mrs. Ned Laughinghouse.

NUT BREAD

3 cups sifted flour
2 teaspoons baking powder
1 teaspoon salt
1 cup milk
1 cup sugar
2 cups nuts
2 eggs, beaten

Sift all ingredients three times, add the chopped nuts, then the beaten eggs mixed with the milk. Mix to a dough. Pour into well-greased loaf pan. Bake in moderate oven 350 degrees F. for about 45 minutes. Sometimes it takes longer.

Mrs. R. E. King, New Bern, N. C.

LEMON SOURED MILK

How frequently a recipe calls for sour milk and there is none on hand! There is an easy remedy and an equally easy rule to remember:

To each cup of sweet milk (fresh or diluted evaporated) add 1½ tbsp. lemon juice. Whether the milk curdles or not makes no difference. Proceed as if it were the usual sour milk or buttermilk used in such recipes as hot biscuits, corn bread, brown bread, cakes and similar baked products. One half tsp. soda is usually used to produce the leavening property for 2 cups flour just as with regular sour milk.

Mrs. James T. Clay, Carlisle, Ky.

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CAKES

WOULDST THOU BOTH EAT THY CAKE AND HAVE IT?

MASTER LAYER CAKE

½ cup butter
1 cup sugar
1 tsp. vanilla
2 eggs
2 cups flour
½ tsp. salt
3 tsp. baking powder
2/3 cup milk

Cream butter and sugar thoroughly. Add vanilla and eggs and beat until fluffy. Add sifted dry ingredients alternately with milk, mixing thoroughly after each addition. Bake in two greased 8-inch layer cake pans in moderate oven (350) for 25-30 minutes. For three 9-inch layers, increase recipe one-half. Good for Cup Cakes, too.

Eva Irene Peel.

PLAIN LAYER CAKE

¾ cup butter
2⅝ cups flour
½ teaspoon salt
¾ cup milk
3 eggs
1½ cups sugar
3¾ teaspoons baking powder
1 teaspoon vanilla

Cream butter and sugar thoroughly. Add 1 whole egg at the time, beating well, but don't over-heat. Sift baking powder, salt and flour together. Add alternately the flour and milk mixtures, beginning with the dry ingredients and ending with the dry ingredients. Beat until well mixed. Divide evenly into two 9-inch cake pans lined with wax paper, and bake for 30 minutes at 375 degrees F.

Mrs. Herbert Taylor.

FAVORITE LAYER OR CUP CAKES

Measure 2¼ cups sifted plain flour, add 2¼ teaspoons baking powder and ¼ teaspoon salt, and sift together three times. Cream ½ cup butter, add 1 cup sugar gradually, creaming until light and fluffy. Add 2 beaten eggs and beat well. Add flour alternately with ¾ cup of milk in small amounts, beating well after each addition. Add teaspoon vanilla. Make 20 to 30 minutes at 375 degrees F.

Mrs. G. G. Woolard.

HAPPY DAY CAKE

Measure into sifter:
2¼ cups sifted flour
2½ tsp. baking powder
1 tsp. salt
1½ cup sugar
Measure into bowl:
½ cup shortening
Measure into cup:
1 cup milk
1 tsp. vanilla
2 eggs—unbeaten

Soften shortening. Stir in dry ingredients. Add ¾ cup milk and mix until all flour is dampened. Beat 2 minutes. Add eggs and remaining milk and beat 1 minute longer. Bake in moderate oven 375 degrees.

Mrs. Dalmus Bazemore.

SPONGE CAKE

3 eggs (separated)
1 cup sugar
1 tbsp. water
1 cup (plain) flour
1½ tsp. baking powder
1 tsp. vinegar
pinch of salt

Sift flour once, measure, add baking powder and salt and sift again. Cream sugar and egg yolks. Add flour and water. Fold in well beaten egg whites and add the vinegar. Pour into a shallow greased pan and bake in a moderate oven around 25 to 30 minutes. Makes 8 nice servings.

Mrs. H. L. Barnhill.

POUND CAKE

3¾ cups pastry flour
1 teaspoon baking powder
¼ teaspoon salt
1¾ cups butter
2 1/3 cups sugar
8 eggs, unbeaten
½ teaspoon vanilla
½ teaspoon lemon

Sift flour once, measure, add baking powder and salt and sift together three times. Cream butter, add sugar and cream together. Add eggs, one at a time, beating for several minutes after each addition. Add flour, a small amount at a time, beating well after each addition. Add flavoring and beat for several minutes. Cook in slow oven, one hour and fifteen minutes.

Mrs. J. D. Woolard.

POUND CAKE

5 eggs
2 cups sifted cake flour
1½ cups sugar
1 cup (½ lb.) butter
1 tsp. baking powder
½ tsp. vanilla
Pinch of salt

Break eggs in bowl and add baking powder. Beat slightly. Add sugar very gradually, a tablespoon at a time, and beat with egg beater very thoroughly. (Mixture will be very thick and fluffy.) Cream butter, flour, salt and vanilla until real fluffy. Add to egg and sugar mixture and beat thoroughly. Pour into greased and floured pan and bake about 30 minutes at 350 degrees F.

Mrs. R. H. Clayton.

WHITE "POUND" CAKE

10 egg whites
2 cups sugar
1 cup milk
½ tsp. cream of tartar
3 cups flour
1 cup butter
3 tsps. baking powder
Few drops of lemon, almond and vanilla extracts

Cream butter and sugar well; add flavoring; add milk and flour, a little at a time beating well after each addition. Fold in well beaten whites and bake in moderate oven.

Mrs. F. S. Isler, La Grange, N. C.

FEATHER LIGHT ANGEL FOOD CAKE

1 cup cake flour
1½ cups sifted confectionary sugar
1½ cups egg whites
¼ tsp. salt
1½ tsp. cream of tartar
1 cup granulated sugar
1 tsp. vanilla

Sift flour with confectionary sugar three times. Beat egg whites until frothy. Add salt and cream of tartar . . . beat until stiff but not dry. Add granulated sugar, 1 tbsp. at a time, folding in thoroughly. Add flavoring with last addition of sugar. Sift flour mixture over top a little at a time folding in very gently. Bake 65 minutes at 325 degrees. This makes a large cake, very good and light.

Mrs. G. G. Woolard.

SWANS DOWN STUFFED ANGEL FOOD

1 cup sifted Cake Flour
1½ cups sifted granulated sugar
1¼ cups (10-12) egg whites
¼ teaspoon salt
1¼ tsps. cream of tartar
1 teaspoon vanilla
¼ tsp. almond extract

Sift flour once, measure, add 1-2 cup sugar and sift together four times. Beat egg whites and salt with rotary egg beater or flat wire whisk. When foamy, add cream of tartar and continue beating until eggs are stiff enough to hold up in peaks but not dry. Add remaining sugar, 2 tablespoons at a time, beating with beater after each addition, until sugar is just blended. Fold in flavoring. Sift about ¼ cup flour over mixture, fold in lightly, repeat until all is used. Cook in three ungreased, 9 inch cake pans. Remove from oven and invert pans for about 1 hour or until cool.

Mrs. Landy Griffin.

FILLING FOR STUFFED ANGEL FOOD

6 egg yolks
1 cup sugar
4 tbsp. corn starch or flour
1 teaspoon vanilla
1 pint milk
1 cup finely cut pecans or almonds
2 tablespoons butter

Beat egg yolks, ada sugar and cornstarch, then the milk. Cook over boiling water until thick. Add butter, vanilla and nuts. Let stand until thoroughly cool, then spread between layers. Cover top and sides with seven minute icing.

Mrs. Landy Griffin.

CRISCO CARAMEL CAKE (2 9" layers)

Measure into bowl:
2½ cups sifted cake flour
1 2/3 cups sugar
2/3 cup Crisco
1 tsp. salt
¾ cup milk

Blend by hand or with mixer (medium) for 2 min. Stir in 4½ tsp. double-acting baking powder. Add ½ cup milk, 5 egg whites, 1 tsp. vanilla. Blend

by hand or mixer (medium) for 2 min. Pour into two deep 9" layer pans which have been rubbed with Crisco and lined with heavy waxed paper. Bake in moderate oven (360 F.) 35-40 minutes. When cool, ice with caramel icing or any favorite icing.

Creamy Caramel Icing

2 cups brown sugar
1 tbs. Crisco
1 tbs. corn syrup
½ cup milk
1/3 cup Crisco
2½ cups sifted confectioners sugar
4 tbs hot milk
1 tsp. vanilla

Boil first four ingredients to 235 F. or when soft ball forms in cold water. Combine Crisco, conf. sugar, vanilla and milk; beat until smooth. Pour hot syrup over Crisco mixture. Beat until thick and creamy.

Louise Griffin.

MAYONNAISE CAKE

Into a large mixing bowl, measure 1 cup raisins (seedless) and 1 tsp. soda. Add 1 cup boiling water and let stand until lukewarm.

Into bottom of measuring cup, put 2 egg yolks (saving whites for icing); fill measuring cup with mayonnaise until ¾ full (mayonnaise and yolks). Add this to raisin mixture. Then add the following: 1 cup sugar, 2 cups sifted flour, 1 cup nuts, broken.

Mix well and cook int two 9-inch pans or three smaller ones for 25 minutes in a 350 degree oven. When done, the layers will have a dark brown color. Frost with seven-minute icing.

Mrs. Jack Hardison.

MY FAVORITE DEVIL FOOD CAKE

1½ sticks butter
2 cups sugar
4 eggs
3 cups flour
2 tsp. baking powder
1 1/3 cups clabber (add 1 tsp. soda to 1/3 cup clabber)
3 squares chocolate

Sift flour then measure, add baking powder and sift together three times. Cream butter and sugar well. Add eggs one at a time and beat well. Add melted chocolate. Add flour alternately with clabber, beating good after each addition. Bake in three 9 inch cake pans which have been greased and floured for about 20 minutes or until done at 350 degrees.

Mrs. James L. Harris.

RED DEVIL'S FOOD CAKE

Cream together:
½ cup shortening
1 cup sugar
2 squares baking chocolate, melted
2 egg yolks
¾ cup sour milk
2 cups sifted flour
1¼ tsp. soda, sifted with flour
1 tsp. vanilla
1/3 cup boiling water

Cream together shortening and sugar, add melted chocolate and then egg yolks, beating well. Add alternately milk and flour, then vanilla, and just before pouring in pans, add the boiling water, stirring quickly but mixing the batter thoroughly. Bake in 350 degree oven in two 9-inch pans for about 25 minutes or until done. Frost with seven-minute icing or seafoam icing, which is the seven-minute recipe substituting dark brown sugar for the white sugar. Note: if ready-mixed flour is used in batter, reduce soda to 1 teaspoon).

Mrs. Joseph Griffin.

$100.00 CHOCOLATE LOAF CAKE

½ cup butter
2 cups sugar
1½ cups sweet milk
2 cups flour
1 cup nuts
4 squares chocolate
2 eggs
2 teaspoons baking powder
2 teaspoons vanilla

Cream butter and sugar. Add melted chocolate and eggs. Sift dry ingredients and add, alternately, with milk. Add vanilla and nuts. Bake in loaf pan 350 degrees for 60 minutes.

Icing

½ cup butter
2 oz. chocolate
1 egg
1½ cups powdered sugar
1 pinch salt
1 teaspoon vanilla
1 teaspoon lemon juice
1 cup nuts

Melt butter and chocolate. Add beaten eggs, sugar and salt, vanilla and lemon juice. Either mix in nuts or sprinkle on top.

Mrs. James L. Bell, Charlotte, N. C.

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FUDGE CAKE

½ cup butter
2 cups sugar
Cream thoroughly
2 egg yolks
2 cups self-rising flour (sift 3 times)
½ tsp. vanilla
1½ cup milk
4 squares melted chocolate

Add flour and eggs to sugar and butter, 4 squares of chocolate and milk. Lastly add egg white beaten stiffly as possible.

FILLING FOR FUDGE CAKE

1 pkg. cream cheese
4 tbs. cocoa
½ stick of butter or jewel lard
6 tbs. cream or 10 tbs. milk
1 tsp. vanilla
2 tbs. cold coffee
4 cups XXXX sugar (sifted)
Work all together.

Mrs. J. W. Garris.

ORANGE LAYER CAKE

1½ cups sifted flour
1½ easpoons baking powder
¼ teaspoon salt
½ cup orange juice
1 tsp. grated orange rind
½ cup butter or other shortening
1 cup sugar
2 eggs, unbeaten

Sift flour once, measure, add baking powder and salt, and sift together three times. Add orange rind to butter and cream thoroughly, add sugar gradually, creaming together until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Add flour alternately with orange juice, a small amount at a time, beating after each addition until smooth. Bake in two greased 8 inch layer pans in moderate oven (375 degrees F.) 25 to 30 minutes.

Mrs. R. T. Parsons.

PINEAPPLE ICE BOX CAKE

¾ cup shredded pineapple
¼ cup butter
½ cup powdered sugar
¼ cup chopped pecans
2 tablespoons lemon juice
1 egg white (beaten)
Vanilla wafers

Cream butter and sugar, add pineapple, nuts and lemon juice. Mix thoroughly. Add egg white and mix. Line pan with wafers then pour half of mixture, then a layer of wafers, next add other half of mixture. Last add layer of wafers. Chill and serve with whipped cream.

Mrs. J. L. Harris.

PINEAPPLE UPSIDE DOWN CAKE

1 stick butter
2 cups brown sugar
1 cup chopped nuts
8 slices diced pineapple (drained)
1 small bottle red cherries (cut)

Melt butter and sprinkle on sugar and let dissolve. Place pineapple, cherries and nuts.

1½ stocks butter
2 cups sugar
4 eggs
3 cups flour
3 tsps. baking powder
1 cup milk
1 tsp. vanilla

Sift flour once then measure, add baking powder and sift together three times. Cream butter and sugar. Add eggs one at time and beat well. Add flour, a small amount at a time with a small amount of milk until it is used up. Add vanilla and pour over the first mixture. Bake in greased and floured 10x14x2 pan at 350 degrees for about 30 minutes or until done. Turn out of pan immediately.

Mrs. T. F. Harrison.

MAGNOLIA CAKE

1 cup butter
2 cups sugar
3 cups flour
6 egg yolks
4 egg whites
1 cup sweet milk
½ cup chopped pecans
1 cup chopped black walnuts
1 teaspoon vanilla

Filling

2 cups sugar
1 cup water
1 tablespoon vinegar
¼ pound marshmallows
1 cup chopped raisins
1 cup chopped figs
1 grated cocoanut
2 egg whites beaten stiff

Cook sugar, water and vinegar until done as for candy, pour over egg whites and marshmallows, beat, add nuts and cocoanut. Delicious.

Mrs. J. G. Staton.

HUCKLEBERRY OR BLUEBERRY CAKE

3 tbsps. shortening
1 egg
2 teaspoons baking powder
1½ cups floured berries
1 cup sugar
¾ cup milk
1¾ cups flour or enough to make a batter

cream shortening, add sugar, beaten egg and milk. Sift flour and baking powder and add berries. Bake in very shallow greased pan in moderate oven 25 to 30 minutes. Serve hot with or without butter or a lemon sauce.

Mrs. D. R. Davis.

Old Mansion Party Cake

Deep South's treasure turns into a Swans Down "Guessing-Gone" recipe!

Fruit-filled white cake glows under the Old South's party candlelight.

Sometimes the inch-deep frosting is white . . . sometimes, as here, it's lime-flavored, champagne-toned, with glints of silver.

Don't look so wistful . . . you can make one that's just as elegant—just as proud. For the old "receipt" has been transformed into a sure, tested Swans Down "Guessing-Gone" recipe. Strokes counted . . . every step tested in home kitchens.

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For Superfine Cake - Swans Down

Old Mansion Party Cake

A Swans Down "Guessing-Gone" Recipe

Preparations. Have shortening at room temperature. Line bottoms of pans with paper; grease. Use two round 9-inch layer pans, 1½ inches deep. Start oven for moderate heat (350°F.). Sift flour once before measuring. (All measurements are level.)

Measure into sifter:

2½ cups sifted Swans Down Cake Flour
3¼ teaspoons Calumet Baking Powder
1 teaspoon salt
1⅓ cups sugar

Measure into mixing bowl:

½ cup shortening

Measure into cup:

1 cup milk
1½ teaspoons vanilla
¼ teaspoon almond extract

Have ready:

4 egg whites, beaten to meringue★ with ⅓ cup sugar

★ For meringue, beat 4 egg whites with rotary egg beater (or at high speed of electric mixer) until foamy; add ⅓ cup sugar gradually, beating only until meringue will hold up in soft peaks.

Swans Down's "Guessing-Gone" part!

1. Stir shortening just to soften. Sift in dry ingredients. Add ¾ of the milk and mix until all flour is dampened. Then *beat 300 strokes by hand, or 2 minutes in mixer (at a low speed).*

2. Add meringue mixture and remaining milk and *beat 150 strokes by hand, or 1 minute in mixer (at a low speed).*

(Count only actual beating strokes or beating time. Scrape bowl and spoon or beater often.)

Baking. Turn batter into pans. Bake in moderate oven (350°F.) 30 to 35 minutes, or until done. Cool thoroughly before frosting.

Frosting. Prepare Fluffy Lime Frosting as directed below. To ½ cup, add 2 tablespoons each chopped raisins, nuts, candied cherries, and citron and spread between layers. Cover top and sides of cake with remaining frosting. Decorate with silver dragées.

Fluffy Lime Frosting

Cream together 6 tablespoons butter, ¼ teaspoon salt, and 1 teaspoon vanilla. Add 1 unbeaten egg white, then add 3½ cups sifted confectioners' sugar, alternately with 2½ tablespoons lime juice, beating well after each addition. Add 2½ teaspoons grated lime rind and beat until of right consistency to spread.

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RIBBON ICE BOX CAKE

Prepare 1 package of cherry flavored gelatine. Set aside to cool. Into a spring mold or loaf pan place a layer of Graham crackers, fit snugly. Spread over them a layer of pineapple filling made by mixing:

½ cup powdered sugar
¼ cup butter
1 egg yolk, beaten
½ cup crushed pineapple, drained
¼ cup broken walnut meats or pecans

Fold in stiffly beaten white of 1 egg. Continue alternating layers of filling and crackers until you have three layers of crackers and two of filling. When gelatine has begun to stiffen, pour half over cake and allow to stiffen completely. Whip remaining gelatine to a froth and pour over top. Let stand in refrigerator over night or several hours. Cut in squares and serve plain or with whipped cream.

Mrs. James B. Bell.

DATE CAKE

1 2/3 cups flour
1 cup choped dates
1 cup boiling water
½ cup shortening
1 cup sugar
1 egg
1 tsp. vanilla
¼ tsp. salt
1 tsp. soda
½ cup nut meat

Cover dates with boiling water. Let stand until lukewarm. Cream shortening and sugar. Add egg and dates. Sift in flour and add nut meat. Bake in loaf pan 35 to 40 minutes at 350 F. Serve with whipped cream.

Mrs. Lee Reynolds.

GINGER BREAD

2 cups sifted flour
2 teaspoons baking powder
¼ teaspoon soda
2 teaspoons ginger
1 teaspoon cinnamon
½ teaspoon salt
1/3 cup buter or other fat
½ cup sugar
1 egg, unbeaten
2/3 cup molasses
¾ cup sour milk
Raisins or nuts if desired

Sift flour once, measure, add baking powder, soda, spices, and salt, and sift together. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and beat well; then molasses. Add flour alternately with milk, a small amount at a time, beating after each addition until smooth. Bake in greased pan, 8x8x2 inches, in moderate oven, 350 degrees F., 50 minutes. Good served with Seven Minute Frosting, flavored with lemon juice or other flavoring.

Mrs. Jos. W. Griffin.

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GINGER BREAD LOAF

1/3 cup sugar
4 tbsps. shortening
2/3 cup old fashioned molasses
1 egg
½ cup milk
1¼ tsp. ginger
¾ tsp. soda
2 cups cake or other flour

Cream shortening, sugar and egg; add molasses and milk alternately with sifted ginger, soda, salt and flour. Bake in moderate oven. Can add 1 cup raisins and 1 cup nut meats to ingredients if desired.

Mrs. Charlie Roebuck.

SPICE CAKE

1 cup butter
2 cups brown sugar
1 cup buttermilk or sour milk
5 eggs
1 very scant teaspoon soda
2 cups flour
2 teaspoons baking powder
2 tablespoons cinnamon
2 teaspoons cloves
2 teaspoons nutmeg

Cream butter and sugar well, add eggs one at the time, beating after each addition. Add flour, sifted with baking powder and spices, and milk to which soda has been added, alternately to the creamed mixture. Bake in a moderate oven. Frost with: 2 cups sugar, 2 tablespoons white Karo syrup, water to mix. Cook until it spins a thread, pour over two beaten egg whites, add 2 tablespoons marshmallow whip.

Mrs. Joel Muse.

APPLE SAUCE CAKE

1¾ cups sifted flour
½ teaspoon soda
¼ teaspoon salt
1 teaspoon cinnamon
½ teaspoon cloves
½ cup butter or shortening
1 cup sugar
1 egg, well beaten
1 cup raisins, floured
1 cup chopped nuts
1 cup strained apple sauce

Sift flour once, measure, add soda, salt, cinnamon, and cloves and sift together. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg, raisins, and nuts, and beat well. Add flour, alternately with apple sauce, a small amount at a time, beating after each addition until smooth. Bake in greased loaf pan or small round angel food cake pan, in moderate oven, 350 degrees F. 1 hour or until done. Serve plain or spread Butterscotch Icing n top and sides of cake.

To make a Christmas Apple Sauce Cake, use above recipe and add

small quantities each (about ¼ pound) of fruit cake ingredients: pineapple, cherries, citron, figs, dates, etc., and small amounts of chipped orange and lemon peel. Soak the fruit in good wine or fruit juice for extra flavor. This cake is moist and it keeps well for a long time.

Mrs. Jos. W. Griffin.

APPLE SAUCE LAYER CAKE

3 cups flour
1½ cups sugar
2 egg yolks
1 cup sweet milk
2 cups apple sauce
3 tablespoons butter
1 cup raisins
1 cup broken nut meats
2 teaspoons baking powder
2 teaspoons nutmeg
2 teaspoons allspice
2 teaspoons cinnamon
2 teaspoons soda
1 teaspoon salt

Cream butter and sugar, add 2 egg yolks. Sift flour and spices together. Mix raisins and nuts into one cup of the flour. Add flour and milk alternately to creamed sugar. Mix soda in apple sauce and add to mixture last. Bake in 2 layers in slow oven, 360 degrees F. for 30 minutes.

Filling

Combine in top of double boiler: 2 unbeaten egg whites, 1 cup sugar, 4 tablespoons lemon juice. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater and cook 7 minutes or until frosting will stand in peaks. Remove from boiling water, and add ½ teaspoon grated lemon rind and 2 drops almond extract. Beat until thick. Fold in 16 marshmallows (4 ounces) cut in quarters.

Mrs. Marvin Britton.

APPLE SAUCE CAKE

1 cup butter
2 cups sugar
3 eggs
4 cups plain flour
3 teaspoons soda
½ teaspoon allspice
½ teaspoon cinnamon
2 cups stewed apples
2 cups nuts
1 pound raisins
½ cup fruit juice

Cream butter and sugar together. Add eggs one at a time and beat thoroughly. Add apple sauce. Sift together the flour, soda, spices and cinnamon. Add dry ingredients at little at a time and beat well. Lastly add nuts, raisins, and fruit juice. Cook in a steeple pan 1½ hours at 325 degrees F. (More spices may be used if desired. Also strawberry or fig preserves or jam may be substituted for the ½ cup of fruit juice.)

Mrs. H. L. Barnhill.

FRUIT CAKE

1 lb. sugar
½ cup molasses
½ lb. butter
6 eggs
1 cup brandy
2 lb. raisins
2 lb. dates
1 lb. nuts
½ lb. candied cherries
1 large apple
1 lb. flour
1 tsp. baking powder
½ tsp. salt
2 tsp. cinnamon
2 tsp. allspice
1 tsp. nutmeg
1 lb. figs
½ lb. citron
½ lb. candied pineapple

Beat butter and sugar until creamy and light. Add well beaten eggs, molasses and brandy. Mix in spices and add ½ teaspoon soda dissolved in small amount warm water (1 to 2 tablespoons). Dredge all fruit which has been cut very fine with flour, mixed with baking powder. Add to batter. Mix thoroughly; pour in baking pan lined with greased paper. Steam on stove in boiling water 1½ hours; bake in slow oven (about 300 degrees) 1 hour. This recipe makes a dark, moist fruit cake.

Mrs. H. Jack Hardison.

FRUIT CAKE

¾ pound citron
¾ pound cherries
¾pound pineapple
¼ pound orange peel
¼ pound lemon peel
2 pounds white raisins
1 package dates
1 teaspoon vanilla
1 teaspoon almond
1 package figs
1 pound sugar
1 pound butter
1 dozen eggs
1 pound cake flour (4 cups)
1 cup wine
1 teaspoon cinnamon
1 teaspoon allspice
1 teaspoon cloves
1 pound nuts

Cut up fruit and soak in wine over night. Cream butter and sugar. Separate eggs. Beat yolks and add to sugar and butter. Put spices in flour and add to mixture. Fold in beaten egg whites. Pour batter on fruit and mix well. Put in pans lined with greased brown paper. Bake at 275 degrees F. for 1 hour for first pound and ½ for additional pounds. Let cakes cool in pans for at least 6 to 8 hours. Flour fruit before adding to batter. Use about 1½ cups of the flour.

Mrs. Herbert Taylor.

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WHITE FRUIT CAKE

¾ pound butter
1 pound sugar
8 eggs
½ cup water or white wine
1 pound flour
1 tsp. baking powder
1 tsp. nutmeg or mace
½ teaspoon salt
1 pound almonds, blanched
1 pound white raisins
½ pound each citron, pineapple, cherries

Cream butter, add sugar, then beat in eggs, one at a time. Add liquid alternately with half of flour to which dry ingredients were adde. Dredge fruits and nuts with remainder of flour. Combine mixtures and stir 5 minutes. Bake in large size Angel Food pan 3 hours at 275 degrees F. Fruit and nut mixture may be soaked 1 hour in wine. Remember: Cool all cakes in pans. Do not remove paper linings until ready to cut cake. Store in tin can with a sound apple.

Mrs. Della Green.

JAPANESE FRUIT CAKE

1 cup butter
2 cups sugar
6 eggs
1 cup milk
3 cups flour, self-rising
½ pound coconut
1 box raisins
1 cup nuts, broken, nutmeg and cloves (about 1½ tsps. each)

Cream butter and sugar. Add egg yolks. Add flour, mix in well. Add milk, raisins, nuts, and spices. Lastly, add the egg whites, stiffly beaten.

Filling

2 cups sugar
1 cup hot water
4 tablespoons flour
½ pound coconut
Juice of 2 oranges
Juice of 2 lemons

Mix sugar, flour, water, and juices. Cook until slightly thick. Add coconut and cook until as thick as wanted.

Mrs. Ira Hardison.

ICE BOX FRUIT CAKE

1 pound vanilla wafers
1 pound marshmallows
1 pound nuts
¼ pound candied cherries
1 green coconut
1 pound raisins
1 large can milk

Pour milk over wafers. Let stand while you prepare the other ingredients. Cut marshmallows. Grind coconut in food chopper. Prepare other ingredients as for any other fruit cake. Add ingredients with moistened wafers. Mix well. Pour into loaf pan, let set in refrigerator 3 days or longer.

Miss Mildred Pigg.

HOT MILK CAKE BATTER

1 cup milk
¼ pound butter
2 cups sugar
4 eggs
2 cups flour (cake flour)
2 teaspoons baking powder
1 teaspoon vanilla

Heat milk and butter over low heat, not too hot. Cream together sugar and butter. Sift together flour and baking powder and add alternately with the liquid to egg and sugar mixture. Add vanilla. Bake in a moderate oven for 30 minutes. Sufficient for a three-layer cake.

Mrs. Daisy W. Pope.

CHOCOLATE FUDGE CAKE

2 cups granulated sugar
½ cup butter
2 egg yolks
2 tsps. vanilla
4 sqs. chocolate, melted
1½ cups milk
2 cups flour
2 tsps. baking powder

Cream butter and sugar until light and fluffy. Add egg yolks and chocolate. Sift flour, measure; add baking powder and sift again; add gradually to first mixture, alternating with milk and beating each time until smooth. Add flavoring and fold in well beaten egg whites.

Frosting

1 lb. 4X sugar
4 tbsps. cocoa
Enough can cream to moisten

Mrs. Rush Bondurant.

CANDY

A LITTLE TAFFY NOW AND THEN
IS RELISHED BY THE BEST OF MEN.

CHOCOLATE FUDGE

2 cups granulated sugar
1 cup brown sugar
1 cup milk
½ cup nuts
3 squares chocolate
½ stick butter
1 tsp. vanilla

Melt chocolate in sauce pan, add sugar and milk and cool until soft ball forms in cold water. As soon as you take it off stove add the butter and vanilla and let stand until about milk warm. Beat until creamy. Add nuts and pour into well buttered plate. When cold mark into squares.

Mrs. W. J. Hodges.

COCOA FUDGE

½ cup Baker's Breakfast Cocoa
3 cups sugar
⅛ teaspoon salt
1 cup evaporated milk
4 tbsps. light corn syrup
3 tbsps. butter
1 tsp. vanilla

Combine cocoa, sugar, and salt. Add milk and corn syrup, then add butter. Cook over low flame until mixture boils, stirring constantly. Continue boiling without stirring until a small amount of mixture forms a very soft ball in cold water. Remove from fire and add vanilla. Beat until mixture begins to thicken and loses its gloss. Turn at once into greased pan 8 x 4 inches. When cold, cut in squares. Makes 18 pieces.

Mrs. Clyde Ward.

PEANUT BRITTLE

2 cups sugar
2 cups white syrup
½ cup cold water
2 cups raw peanuts
1 tbsp. soda

Mix sugar, syrup, and water in sauce pan; bring to boil; add peanuts and cook until peanuts begin to pop. Add soda, stir well, and pour at once, while still foaming, on oiled dishes.

Mrs. T. C. Griffin.

PEANUT BRITTLE

Melt 4 cups granulated sugar in cast iron or aluminum pan. Slowly mix into this 4-5 cups coarsely chopped, slightly parched and husked peanuts. Pour immediately into large shallow pan, press thin, mark, cut and break into oblong pieces and store in airtight container. Will keep indefinitely and may be shipped overseas in tin.

Helen S. Roberson.

PULLED MINTS

2 cups sugar
½ cup hot water
½ stick butter
3 drops peppermint
Vegetable coloring if desired

Put sugar and water in sauce pan and bring to boil. Add butter and let boil until mixture forms a hard ball when dropped in cold water. Keep crystals wiped away from sides of pan by using a cloth wrapped around a fork. Pour on a greased marble slab. When cool add peppermint and coloring and pull until hard. Cut with scissors. Place in a tin air tight box over night or until creamy.

Mrs. James L. Harris.

SUGARED PECANS

2 cups pecan meats
1 cup light brown sugar
5 tablespoons sweet milk

Cook sugar and milk until a drip in water forms a soft ball, add nuts, take from fire and beat until all pecans are well covered with sugar and stiff. Then pour out on waxed paper. Break apart with hands when cool enough, which is real soon.

Mrs. J. H. Ward.

SUGARED NUTS

3 cups shelled nuts
½ cup water
1 tablespoon Karo syrup
⅛ teaspoon salt
6 marshmallows cut up
1 cup sugar
1 teaspoon vanilla or
½ tablespoon peppermint
1 teaspoon lemon

Cook to slow boil. Remove from heat just before mixture begins to make a soft ball in water. Add marshmallows, stir until melted, add nuts. Pour on wax paper, cool and separate.

Mrs. R. H. Goodmon.

SALTED NUTS

Pour boiling water over shelled peanuts. Let stand a few minutes to loosen skins. Take skins off. Fill a sauce pan about half full of Wesson oil and heat to boiling point. Put blanched peanuts in and cook, stirring constantly, until they are almost as brown as you wish them. Take them out and drain on absorbent paper. Sprinkle plenty of salt on them while hot.

Arline M. Harrison.

SPICED CANDIED NUTS

Mix together in saucepan 1 cup sugar, ½ teaspoon cinnamon, ¼ cup of Pet Milk, diluted with 2 teaspoons water to ½ cup. Boil to 236 degrees F, stirring constantly, or until it forms a soft ball in cold water. Remove from heat and add 1½ cups of nuts and ½ teaspoon vanilla. Stir until mixture can no longer be stirred. Turn on waxed paper and separate nuts in small pieces. This must be done quickly.

Mrs. A. R. Dunning.

CANDY . . . WHITE TAFFY

1 cup sugar
1/3 cup water
4 tbsp. light corn syrup
1 tbsp. vinegar
¼ tsp. soda

Combine sugar, water, and corn syrup; stir over low heat until sugar dissolves. Cook without stirring to light crack stage (270). Remove from heat; add vinegar and soda and mix thoroughly. Pour in greased platter to cool. Pull until taffy is snow white and porous. If necessary, fat may be used on hands to prevent sticking. When candy is too hard to pull, twist in rope of desired thickness. Cool and break in pieces about 1½ inches long. Makes 2 dozen pieces.

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COOKIES

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COOKIES (Yearly)

1 cup butter
2 cups sugar
3 eggs
1 tsp. soda dissolved in ½ cup milk
1 pinch salt
Vanilla as desired

Use flour to mix. Roll very thin . . . batter should be very soft. (Tested)

Eva Irene Peel.

Recipe from Mrs. J. J. Stroud, Southern Pines, N. C.

ICEBOX COOKIES

1 cup shortening
1 cup white sugar
1 cup brown sugar
3 eggs
½ teaspoon salt
4 cups flour
1 tablespoon cinnamon
1 teaspoon soda
1 cup nut meats
2 tsp. baking powder

Cream shortening and sugar. Add eggs which have been beaten until light. Sift dry ingredients and add broken nut meats. Add dry mixture and mix well. Form into rolls and place in icebox for several hours. When hard, slice and bake at 400 degrees for 10 to 15 minutes, or until golden brown.

Mrs. Ralph Parker.

ICE BOX BUTTER COOKIES

1 cup butter or margarine
2 cups brown sugar
2 eggs
3 cups cake flour
1 teaspoon soda
1 teaspoon cream of tartar
1 cup nuts
Cinnamon

Cream butter and add sugar gradually; add the eggs, beating until smooth. Mix soda and cream of tartar with the sifted flour and add gradually to the mixture. Leave in bowl and place in refrigerator until hard. Remove and mold into rolls about an inch or so thick and place in wax paper. Keep in refrigerator and cut off in thin slices and cook on cookie sheet as desired. Cook in moderate oven.

Mrs. N. C. Green.

NO. 1 OATMEAL COOKIES

2 cups flour
2 cups oatmeal
1 cup sugar
1 cup raisins
1 cup nuts
2 eggs
2/3 cup shortening
4 tablespoons milk
1 teaspoon soda
½ teaspoon salt
1 teaspoon cinnamon
1 teaspoon vanilla

Cream sugar and butter together. Add eggs, mix well, then add milk, salt, vanilla and cinnamon. Mix again and add flour, oatmeal, nuts, and raisins. Beat well and drop by spoonfuls on baking tin and bake.

Mrs. A. R. Dunning.

SUGAR COOKIES

½ cup butter
1 cup sugar
2 eggs
2 cups flour
2 tsps. baking powder
¼ teaspoon salt
1 tablespoon milk
1 teaspoon lemon or vanilla or grated orange rind

Cream butter and sugar, add well beaten eggs. Sift flour, baking powder and salt together and add to mixture. Add milk and flavoring. If dough is not stiff enough to roll out, add more flour. Turn out on floured board and roll thin. Cut in fancy shapes and bake in moderate oven.

Mrs. D. R. Davis.

CHOCOLATE NUT COOKIES

1 can condensed milk
2 ounces chocolate or 7 teaspoons cocoa
1 cup chopped nuts
1 cup Graham cracker crumbs

Cook chocolate and milk over slow heat, stirring continuously until thick. Add nuts, cracker crumbs, mix thoroughly, drop with teaspoon on well-greased cookie sheet. Bake 15 minutes in oven of 350 degrees F.

Mary W. Taylor.

DROP COOKIES

1 cup butter
1½ cups brown sugar
2 eggs
½ cup shredded cocoanut
2 cups flour, using ½ cup of it to flour dates
1 lb. dates (cup up . . . raisins may be substituted)

Mix all ingredients together, drop on baking sheet from teaspoon. Bake 12 minutes at 350 oven. Keep in cookie jar.

Mrs. Leman Barnhill.

CHOCOLATE PINWHEEL COOKIES

½ cup shortening
½ cup sugar
1 egg yolk
1½ tsp. vanilla
1½ cups flour
¼ tsp. salt
½ tsp. baking powder
3 tbsp. milk
1 1-ounce square chocolate, melted

Cream shortening and sugar; add egg yolk and vanilla; add sifted dry ingredients alternately with milk. Divide dough in half. To one half add chocolate. Mix thoroughly. Roll each ⅛ inch thick on waxed paper. Turn white part on chocolate with chocolate extending ½ inch beyond white part toward which you roll. Remove paper and roll as for jelly roll. Wrap in waxed paper. Chill. Slice thin. Bake on ungreased cookie sheet 375 degrees 10 minutes.

Mrs. Kader Crawford.

PEANUT BUTTER COOKIES

½ cup shortening (butter)
½ cup white sugar
½ cup peanut butter
½ cup brown sugar
¾ teaspoon soda
½ teaspoon baking powder
1 egg
1¼ cups flour (plain)
¼ teaspoon salt

Mix well all ingredients. Take small portions and put on cookie sheet, press with fork and bake in a moderate oven, 375 degrees F., for 12 minutes.

Mrs. Will Partin.

PEANUT DROPPED COOKIES

2 tablespoons fat
1 cup sugar
2 eggs, well-beaten
2 cups flour
2 teaspoons baking powder
½ teaspoon salt
¼ cup milk
1 cup chopped peanuts
½ teaspoon lemon juice

Cream fat, add sugar gradually, add well-beaten eggs. Mix and sift baking powder, salt and flour, and add to first mixture. Then add milk, peanuts and lemon juice. Drop by tip of spoon on a greased pan one inch apart, place ½ a peanut on each. Bake 12 to 15 minutes in a slow oven.

Mrs. J. H. Forbes.

HOME-MADE GINGER COOKIES

½ cup butter
1 cup brown sugar
1 teaspoon salt
1 cup molasses
1 teaspoon ginger
1 egg
1 teaspoon soda
1 cup milk, sour
4½ cups pastry flour

Cream together the butter, sugar and salt. Add other ingredients in the order given with soda dissolved in the sour milk. Mix thoroughly, drop by spoonfuls on a baking pan and bake in a moderate oven. These proportions will make about 50 delicious, old-fashioned ginger cookies.

Mrs. Elbert Manning.

BUTTERSCOTCH COOKIES

½ cup butter
2 cups brown sugar
2 eggs
1 teaspoon vanilla
2 cups flour
¼ tsp. baking powder
1 cup dry, shredded coconut
1 cup nut meats

Cook butter and sugar over low heat until bubbly. Cool. Add eggs, one at a time, beating thoroughly after each addition. Add vanilla, then sifted dry ingredients and coconut. Mix thoroughly and add nut meats. Spread on greased cooky sheet by small teaspoonfuls, and bake in a moderate oven, 350 degrees F. about 25 minutes. While warm, cut in squares.

Mrs. Jack Hardison.

TEA CAKES

1 qt. flour sifted with
2 tsp. baking powder
½ cup butter
3 eggs, well beaten

Sift baking powder with flour, add sugar and sift again. Work in butter with hands and add well beaten eggs. Work until well mixed. Do not add water or milk. Roll thin, cut out, bake at 375 from 8 to 10 minutes.

Mrs. Luther Peel, Jr.

BROWNIES NO. 1

¼ lb. butter
3 oz. unsweetened chocolate
1 cup sugar
2 eggs
½ cup flour
1 tsp. baking powder
1 tsp. vanilla
2/3 cup pecans

Melt butter and chocolate in double boiler. Add sugar and beaten eggs. Heat until well blended. Add other ingredients and heat well. Pour in a greased and floured pan, 9 inches square. Cook 25 to 30 minutes at 325 degrees. Cut in squares and roll in powdered sugar.

Mrs. D. N. Hix.

CHOCOLATE MACAROONS

2 egg whites
1 cup sugar
⅛ teaspoon salt
½ teaspoon vanilla
1½ cups shredded coconut
1½ one-ounce squares unsweetened chocolate

Beat egg whites until stiff and then fold in the sugar and salt and beat again. Add vanilla, then work in the coconut and chocolate which has been melted over hot water. Drop by teaspoons on a greased baking sheet and bake in a slow oven, 275 degrees F. about 20 minutes. Makes 19 macaroons.

Mrs. W. S. Hunt.

COCOANUT MACAROONS

½ cup Eagle Brand Sweetened Condensed Milk
2 cups shredded cocoanut
1 tsp. vanilla

Mixed Eagle Brand Milk and shredded cocoanut together. Add vanilla. Drop by spoonsfuls on buttered baking sheet about 1 inch apart. Bake in moderate oven (350 degrees) 10 minutes or until a delicate brown. Remove from pan at once. Makes 24.

Mrs. Ernest Etheridge.

DOUGHNUTS

3 eggs
1 cup sugar
3 tbsps. melted butter
1 teaspoon salt
1 cup milk
3 cups flour
4 tsps. baking powder
1 teaspoon vanilla
Sugar and cinnamon

Sift flour and dry ingredients together. To well-beaten eggs add milk, add above dry mixture, mix well. Roll about one inch thick, cut, fry in

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deep, hot fat. When done, dip in boiling water an instant to remove grease. Place in baking pan, set in warm oven with oven door open, to dry a few minutes. Roll in sugar, flavored with cinnamon.

Mrs. T. C. Griffin.

DOUGHNUTS

3 eggs
1 cup sugar
1 cup sweet milk
2 tbp. butter
2 tbs. lard
1 pinch salt
2 tsp. baking powder
Add flour to make a soft dough

Mix very soft. (Tested)

Eva Irene Peel.

(Recipe from Mrs. J. J. Stroud, Southern Pines, N. C.

DATE BARS

1 cup sugar
3 eggs, well-beaten
1 cup flour
¼ teaspoon salt
1 teaspoon baking powder
1½ cups pitted, sliced dates (raisins may be used)
1 teaspoon vanilla
1 cup pecans

Slowly add sugar to eggs; beat well. Add sifted dry ingredients; beat smooth; add dates, vanilla, and nut meats. Pour into a 9 x 13 inch pan lined with waxed paper. Bake in moderate oven, 350 degrees F. about 30 minutes. While warm, cut in 1 x 4 inch bars; roll in confectioner's sugar. Makes 2 dozen bars.

Mrs. D. R. Davis.

DATE STICKS

1 lb. dates
½ cup chopped nuts
1 cup flour
1 tsp. baking powder
1 cup sugar
1 tbsp. butter
1 tbsp. hot water
2 eggs beaten thoroughly

Cream butter and sugar; add hot water, then eggs, dates, and nuts; then flour sifted with baking powder. Beat well and spread on shallow greased pans and make 15 minutes. Cool in pan; cut in strips and roll in powdered sugar.

Mrs. R. J. Peel, Jr.

NUTTY FINGERS

Cream 1¼ sticks of butter. Add 4 tablespoons powdered sugar, 1 tablespoon cold water, 1 teaspoon vanilla, 2 cups plain flour, and 1 cup chopped nut meats. Form in shape of fingers; put on ungreased cookie sheet, and bake in a moderate oven, 350 degrees until brown, or about 15 minutes. When cool roll in powdered sugar.

Mrs. Henry Griffin.

SAND DABS

1 cup butter
½ cup (XXXX) sugar
½ cup chopped pecans
½ teaspoon vanilla
2 cups flour
pinch of salt

Cream butter, add sugar, salt and vanilla and mix well. Add flour and nuts. Chill dough. Shape into rolls, pencil size 2 inches long. Bake on a buttered cookie sheet at 375 degree F. 15 to 20 minutes.

NO. 1 MOONS

1 stick butter (¼ pound)
2 tbsp. powdered sugar
1 teaspoon vanilla
1 cup plain flour
1 cup nuts (cut fine)
½ tablespoon water

Mix thoroughly, shape like half moon. Bake at 350 degrees F. for 30 minutes. Sprinkle with powdered sugar.

Mrs. P. H. Brown.

MOONS

6 tablespoons butter
2½ tbsps. confectioner's sugar
1 cup sifted cake flour
Pinch of salt
½ teaspoon ice water
½ cup chopped walnuts
½ teaspoon vanilla
¼ cup powdered sugar

Cream butter, add confectioner's sugar, and cream together well. Add flour, salt, water, nuts and vanilla; mix well and chill. Shape into rolls 1 inch ling by ½ inch wide and bend to look like moons. Place in greased baking sheet. Bake in slow oven, 300 degrees F. 30 to 35 minutes or until lightly browned. Remove, cool, and shake in a bag of powdered sugar.

Mrs. Joel Muse.

LITTLE MARYS

½ lb. butter
3 tbsp. sugar
½ cup nuts
3½ cups p. flour
1 tsp. vanilla

Mix together (except nuts), shape into small rolls the shape of a pecan about ½" thickness. Put pecan on top. Bake at 350 for 15 to 20 minutes or until done.

Mrs. Luther Peel, Jr.

DREAM BARS

½ cup butter
2 tbsp. confectioners sugar
1 cup cake flour
2 eggs
1¼ cups brown sugar
¼ tsp salt
1 cup broken nut meats
1 cup moist shredded cocoanut

Blend thoroughly the butter, confectioners sugar and cake flour. Spread evenly in waxed paper-lined 8 in. sq. pan. Bake in moderate oven (350) 30 min. Beat eggs and brown sugar until thick; add sifted dry ingredients. Add nut meats and cocoanut. Spread over first mixture. Continue baking 30 minutes. Cut in squares and cool in pan. Makes 2 dozen squares.

Mrs. R. Vernon Bunting.

PECAN COOKIES

1 stick butter
1 cup brown sugar
1 egg
1 cup flour
¼ teaspoon salt
½ tsp. baking powder
1 tsp. vanilla
1 cup broken pecans

Cream the butter and sugar. Add the other ingredients in order. Drop on greased baking sheet (about 36 cookies) and cook 15-20 minutes at 350 degrees.

Mrs. Frank J. Margolis.

PECAN SQUARES

Cream 1 cup dark brown sugar and 1 cup butter. Add 1 well beaten egg. Work in gradually 2 cups flour. Spread mixture on baking sheet, 11 x 16. Brush on 1 well beaten egg. Sprinkle with ½ cup dark brown sugar and 1 cup coarsely chopped pecans. Cover with ½ cup dark brown sugar. Bake 20 to 25 minutes at 350 degrees.

Mrs. F. S. Isler, La Grange, N. C.

SWEDISH CREAM COOKIES

(Use two cooky sheets — approximately 14 by 10 or smaller)

1 scant cup shortening (not lard)
1½ c. white sugar
Cream together.
2 eggs, beaten
3½ c. all purpose flour
2 tsp. cinnamon
½ tsp. salt, sift together
1 c. muskat raisins, cooked in enough water to make a cup of liquid. To this liquid, add 1½ tsp. baking soda. Dissolve thoroughly.
½ c. chopped nuts (optional)

Cream shortening and sugar, add beaten eggs—then alternate dry ingredients with the liquid from the raisins. Last, add the raisins and nuts and mix well.

Bake in greased and floured cooky sheets—spread it out with a spatula or knife, as it is not soft enough to pour out, but see that it covers the entire cooky sheet, and set oven at 375 degrees for 15 or 20 minutes, or until the top browns and a toothpick comes out dry.

When finished baking, they can be iced while warm in the sheet, with 2½ c. 4x sugar, 2 or 3 tbsp. cold coffee and ¼ c. butter. The above recipe will make about 80 good sized squares. These cookies may be kept in the cooky sheet, covered with waxed paper and cut and used as needed. Since there is no milk in the recipe, they do not spoil quickly.

Mrs. Meyer M. Levin.

DESSERTS, ICE CREAM

"If it please your honor," quoth the peasant,
"This same dessert is very pleasant."

CARAMEL RAISIN PUDDING

1 cup flour
¾ cup sugar
2 tsp. baking powder
⅛ tsp. salt
1 cup raisins
½ cup sweet milk
Topping:
¾ cup brown sugar
1 tbsp. butter
2 cups boiling water

Sift flour, sugar, baking powder, and salt together and stir in the raisins and milk. Pour this batter into a well greased deep casserole. Mix brown sugar, butter and water together. Pour over butter and make 40 to 45 minutes in a moderate oven (375 degrees). Be sure to use a deep casserole to keep sugar from bubbling over. Serve either warm or cold.

Mrs. Jos. W. Griffin.

ORANGE PUDDING

Squeeze juice of an orange and put in bowl with ½ cup sugar and set aside, stirring occasionally. Grind skin of orange and 1 cup raisins. Cream together 1 cup sugar, ½ cup butter, add 1 egg, 2/3 cup buttermilk, 1 tsp. soda, and 2 cups flour. Next add raisin and orange peel mixture. Pour in greased pan. Bake 30 min. at 350 oven (pre-heat oven). Remove from oven immediately and pour the orange juice over it. Serve with whipped cream.

Mrs. Hugh Wyatt.

COTTAGE PUDDING

1 egg
¼ cup butter
¾ cup sugar
1 cup milk or water
2¼ cups flour
½ tsp. salt
3 tsps. baking powder

Mix and bake like a cake. Serve with Lemon Sauce or Chocolate Sauce.

Mrs. R. J. Peel

PINEAPPLE PUDDING

1 can pineapple
1 cup sugar
3 eggs
Small piece butter
1 pint milk
1 tbs. cornstarch

Cut pineapple in small pieces, and put sugar over it, and let stand while making custard. Put milk in double boiler, and when hot, add butter, then cornstarch, made smooth with a little cold milk and the well beaten yolk of 3 eggs. Stir until smooth, and cooked. Pour over pineapple, and mix well. Beat whites stiff and add 2 tbs. sugar and spread over top and cook until brown.

Mrs. A. R. Dunning.

MOLASSES PUDDING

½ cup lard and butter, softened
½ cup sugar
1 egg
2½ cups sifted plain flour
1 cup molasses
½ tsp. salt
1 tsp. cinnamon
1 tsp. ginger
1 tsp. cloves
1½ tsps. soda
1 cup boiling water

Mix butter and lard with egg and sugar. Put salt and flavorings in flour. Add soda to molasses. Mix all together. Add boiling water last.

Mrs. Hugh Burras.

GRATED SWEET POTATO PUDDING

4 cups grated sweet potatoes (raw)
2 cups milk
½ cup butter
3 eggs
1 cup white syrup
½ cup sugar
½ cup chopped nuts
1 tsp. salt
1 tsp. nutmeg
1 tsp. cinnamon & cloves

Cream butter and sugar. Add eggs one at a time and beat well. Add grated potatoes, milk, syrup and spices. Bake 2 hours in moderate oven in a well buttered tin. Serve plain or with whipped cream.

Mrs. J. T. Barnhill, Sr.

SWEET POTATO PUDDING

3 medium size potatoes
1 cup sugar
3 eggs
1 tbsp. butter
1 pint milk
1 tsp. lemon

Grate potatoes. Beat together sugar, eggs, butter, and milk. Add to potatoes. Pour in a buttered pan. Drop bits of butter on top. Bake one hour in moderate oven.

Mrs. Frank Weston.

PRUNE SOUFFLE (or Baked Prune Whip)

Temperature: 325 F. Time: 35 to 45 min. (6 servings)

4 egg whites
⅛ t. salt
⅛ t. cream of tartar
½ c. sugar
1 lb. lemon juice
1 to 2 c. fruit pulp

Add salt & cream of tartar to egg whites. Beat until whites peak slightly. Then add sugar in 2 tb. portions and beat as for meringue. Fold in fruit pulp and lemon juice. Pour into baking pan which has been greased on the bottom only. Set in pan of hot water. Bake until firm to a light touch of the finger. Serve warm or cold, plain or with soft custard made of the yolks.

Louise Griffin.

PRUNE WHIP (Uncooked) 6 Servings

1½ c. prune pulp—not too moist
1 c. or more sugar
1 to 3 tb. lemon juice
⅛ t. salt
2 egg whites

Place all ingredients in a deep bowl. Beat with a wire whisk until mixture hangs from beater (about 10 min.) It should hold its shape. Chill. Serve plain or with Custard Sauce.

Louise Griffin.

APPLE MERINGUE DAINTY

Temperature: 350 F. Time: 12 to 18 min. (6 servings)

2 c. applesauce (unsweetened)
½ t. cinnamon
¼ t. nutmeg
1 tb. butter, melted
2 tb. powdered sugar
2 eggs, separated

Add spice and butter to applesauce. Pour sauce over the beaten yolks of eggs, stirring thoroughly. Pour into buttered baking dish and bake 10 min. in moderate oven. Make a meringue of the whites and sugar; pile lightly on the apple and return to oven to brown the meringue. Serve hot or cold with whipped cream, cream, and sugar, or with a Custard sauce. The filling may be placed in a baked shell and meringue or honey meringue may be placed on top.

Louise Griffin.

APPLE BROWN BETTY

Temperature: 350 F. Time: About 45 min. (6 servings)

2 c. applesauce or sliced apples
2 tb lemon juice
1 t. grated rind
1 c. bread crumbs
½ c. sugar
¼ t. cinnamon
⅛ to ¼ c. butter, melted

Add lemon juice and rind to apple sauce or sliced apples. Arrange crumbs, applesauce, and sugar in layers in a buttered baking dish. Dot layers with butter and sprinkle with cinnamon and a few crumbs, with crumbs on top. Bake until crumbs are well browned. Cover first half of baking period. Serve with cream, lemon or hard sauce.

1 t. cinnamon mixed with sugar may be used instead of lemon juice. Add 1/3 of water to baking dish if apples appear dry.

Louise Griffin.

BROWN BETTY

2 tbsps. melted butter
2 cups toasted bread crumbs
4 apples, sliced or chopped
Grated lemon or orange rind
Juice of 1 orange or add enough water to make ½ cup liquid
1/3 cup sugar

Put the buttered crumbs into a baking dish in alternate layers with the apples, making the last layer of crumbs, and sprinkle each layer of apples with the fruit juice, water and sugar. Bake one hour. Cover the dish the first half of cooking.

Mrs. D. R. Davis

CRUMBLE TART

1 cup sugar
1 tablespoon flour
1 teaspoon baking powder
2 eggs, beaten
1 cup pecans
1 cup chopped dates

Mix dry ingredients. Add beaten eggs, nuts, and dates. Bake half an hour in small bread tin. This will fall. Note: This is served in compote with whipped cream.

Junior Guild Cook Book, Rocky Mount, N. C.

PEACH SUPREME

¼ cup sugar
1 tbs. flour
2 cups milk
2 egg yolks
½ tsp. vanilla
1 small box macaroons
6 peaches

Make custard. Put peaches in individual cups. Pour custard over them, and put crushed macaroons over them, and put in refrigerator until ready to use.

Mrs. A. R. Dunning.

RUMBUMBLE

1½ tablespoon gelatin
2 tablespoons cold water
6 tablespoons boiling water
2 tablespoons rye whiskey
1 cup sugar
1/3 cup rum
1 pint cream
2 egg whites

Dissolve gelatin in cold water and add boiling water. Dissove sugar in this, add rum and whiskey. Beat cream and add to mixture and add egg whites, beaten stiff. Put in large mold and chill two hours.

Junior Guild Cook Book, Rocky Mount, N. C.

LEMON DESSERT

3 eggs
5 tbsp. lemon juice
½ cup sugar
½ pt. xx cream
1 small box vanilla wafers

Beat egg yolks, add sugar and lemon juice. Cook in double boiler until thick. Cool and add whipped cream and beaten whites. Crush wafers and spread on bottom and top of tray. Chill thoroughly.

Mrs. D. M. Roberson.

OLD FASHIONED MILK CUSTARD

4 eggs
2 cups sugar
½ cup flour
3½ cups sweet milk
1 tsp. vanilla

Beat eggs until fluffy and lemon color; add sugar a little at a time, then the flour, vanilla and milk, and mix thoroughly. Cook in an unbaked pastry shell in a moderate oven until firm. (Makes 3 custards).

Estelle C. Corey

"Don't Call It" Dessert

1 pt. cream . . . whipped
½ doz. Graham crackers or 1 box (as desired) crunched
12 marshmallows cut into cubes
½ pkg. dates . . . chopped not too finely
1 cup black walnuts and pecans . . . chopped finely

General mixture . . . cream being folded in last.

(Tested) Eva Irene Peel.

Recipe from Mrs. W. B. Joyner, Weldon, N. C.

DATE ROLL

1 package dates, large
½ cup nuts
2 tbsps. orange juice
1 box marshmallows, 5c box
1 bottle cherries, 10c
1 box Graham crackers, 15c
Pinch of salt
½ pint cream, whipped stiff

Mix all ingredients together and form into a roll. Let set, slice off into thickness desired, and serve with whipped cream and a cherry on top.

Mrs. Henry Griffin

DATE LOAF

3 cups sugar
1 cup dates (cut up)
1 cup nuts
1 cup milk
¼ tsp. salt
Just a few drops vanilla

Cook sugar, milk and dates until they form a soft ball in cold water. Add nuts before removing from the stove. Cream and roll in a wet cloth and when cool put in icebox over night and then slice when needed.

Mrs. D. R. Davis, Sr., New Bern, N. C.

PECAN LOAF

½ cup butter
1 cup sugar
3 eggs
2 cups flour
2 cups pecans
½ teaspoon nutmeg
1 tablespoon cinnamon
1 teaspoon salt
1 teaspoon baking powder
3 tablespoons milk

Beat eggs separately, fold in egg whites. Put ½ cup of flour with the pecans.

Mrs. Clyde Ward.

PINEAPPLE DESSERT

1 cup milk
1 lb. marshmallows
1 pint crushed pineapple
1 pint whipping cream
Graham crackers

Put milk in double boiler, heat and add marshmallows. Stir until mixture is smooth. Let cool and add the crushed pineapple and whipped

cream. Line an oblong, flat dish with rolled Graham crackers and pour in the pineapple-cream mixture. Cover with a thin layer of crackers and chill.

Mrs. Charlie Roebuck.

GRAPE FLUFF WITH LEMON SAUCE
(Makes 6 servings)

½ cup sugar
3 tablespoons cornstarch
¼ teaspoon salt
2 eggs, separated
Grated rind of 1 lemon
3 tablespoons lemon juice
1 cup grape juice
¾ cup water

Combine sugar, cornstarch and salt in medium-size saucepan. Beat egg yolks slightly in small bowl; stir in lemon rind and juice, grape juice, and water; blend into sugar mixture. Bring to boiling over low heat, stirring constantly. Simmer gently 5 minutes, stirring often, or until thick and clear. Remove from heat. Beat egg whites until stiff but not dry in medium-size bowl. Pour cooked pudding mixture slowly over egg whites, folding over and over until well blended. Chill before serving. Serve with Lemon Sauce.

CREAM PUFFS

½ cup butter
1 cup boiling water
4 eggs
1 cup flour

Put butter and water in pan on stove and as soon as boiling point is reached add flour all at once and stir vigorously. Remove from fire as soon as mixed and add unbeaten eggs, one at a time, beating well between the addition of eggs. Drop by spoonsful on a buttered sheet 1½ inches apart shaping with handle of spoon as nearly circular as possible, having mixture slightly piled in center. Bake 30 minutes in moderate oven. With a sharp knife make a cut in each large enough to admit cream filling. This makes 18 small cream cakes. If removed from oven before being thoroughly done they will fall. If in doubt, take one from oven and if it does not fall the others are all right.

Filling

⅞ cup sugar
1/3 cup flour
⅛ tsp. salt
2 eggs
2 cups scalded milk
Little almond and vanilla extract

Mix dry ingredients, add eggs slightly beaten, and pour on gradually the scalded milk. Cook 15 minutes in double boiler, stirring constantly until thickened, afterwards occasionally. Cool and flavor and fill cavities in puffs.

Mrs. F. S. Isler, La Grange, N. C.

ICE CREAM

1 cup whole milk. Heat milk and dissolve 16 marshmallows. Cool and add 1 cup evaporated milk whipped. Flavor. Stir once while freezing.

Mrs. D. M. Roberson.

ICE CREAM BASE

1 quart milk
2 cups sugar
1/3 cup flour
½ tsp. salt

Scald milk in double boiler. Mix dry ingredients and add to milk. Cook 20 minutes, stirring frequently. Cool and store in refrigerator until needed.

Mrs. Edwin Holding.

CHOCOLATE ICE CREAM

3 tbsps. cocoa
½ cup sugar
1 tbsp. corn starch
½ cup sweet milk or water
1 can Pet milk

Heat and add 8 marshmallows to dissolve. Cool and pour in refrigerator tray and freeze.

Mrs. Will Partin.

COFFEE ICE CREAM

1 pkg. chocolate pudding
1½ cups milk
½ cup double strength coffee
¼ cup sugar
1 cup cream . . . whipped

Prepare chocolate pudding as directed on pkg, using 1½ cups milk and ½ cup double strength coffee. Remove from heat. Add sugar. Stir until dissolved. Cool, stirring occasionally. Add sugar. Stir until dissolved. Cool, stirring occasionally. Fold in whipped cream. Pour into refrigerator tray. Freeze partially, whip, then freeze firm . . . about 3-4 hours. Makes 1½ pints.

Mrs. R. Vernon Bunting.

PINEAPPLE ICE CREAM

1 can No. 2 crushed pineapple
½ cup water
¾ cup sugar
2 tbsps. lemon juice
2 egg whites
Pinch of salt
1 cup whipping cream

Drain juice from can, add water and sugar to juice, and cook at slow boil for 10 minutes. Take from stove, add lemon juice and crushed pineapple. Cool mixture and freeze in tray. (This can be done the night before.) Remove from ice box, add stiffly beaten whites of eggs, pinch of salt, and cup of whipped cream. Beat all together and return to tray. Freeze and serve.

Mrs. Elbert Peel.

FRUIT DELIGHT

1 pkg. Cherry Jello
1 c. boiling water
1 lemon (juice)
1 can crushed pineapple
2 cans fruit cocktail
1 pkg. marshmallows (cut)
1 8-oz. bottle cherries
½ pt. cream . . . whip and sweeten

Dissolve Jello in boiling water. Let cool. Add lemon juice, pineapple, fruit cocktail, marshmallows, and cherry juice. (Save cherries for decoration). Put in freezing unit. When partially frozen, stir and return to unit until frozen. Remove from freezing unit about 15 minutes before serving. Top each serving with whipped cream and cherry.

Mrs. Irving Margolis.

FRUIT SHERBET

1 No. 2 can crushed pineapple
1 No. 2 can orange juice
Juice of 2 lemons
1 cup sugar
3 cups milk

Combine above ingredients, then add 1 cup cream. Pour into tray and allow to freeze firm. Remove and beat with rotary beater until light. Return to refrigerator and finish freezing.

Mrs. John L. Goff.

LIME ICE

1 box lime jello
1½ cups sugar
1 cup boiling water
juice and rind of 2 lemons
1 quart milk (whole-sweet)

Dissolve jello in cup of boiling water; add sugar, then add juice and rind of lemons. Let cool slightly; add milk. After mixture freezes to a "mushy" consistency, beat with beater, return to trays . . . "forget it".

Mrs. James T. Clay, Carlisle, Ky.

LIME SHERBET

1 package lime Jello
1 cup water
1 cup sugar
4 cups milk
2 lemons

Dissolve Jello in 1 cup boiling water. Add milk in which sugar has been dissolves. Pour into freezing tray and when it has started to freeze add lemon juice and grated rind of lemon.

Mrs. W. H. Harrison.

PINEAPPLE ICE

2 cups pineapple juice
Juice and rind of 2 lemons
1½ cups sugar
1 quart milk

Mix all ingredients and freeze. (Non-fattening.)

Mrs. Henry Griffin.

PINEAPPLE SHERBET

¾ cup sugar
1/3 cup water

Cook until spins a thread. Pour over 2 egg whites (beaten well), add 1½ cups pineapple juice and 1 cup crushed pineapple, 1 cup of whipped cream. Stir in about 1 hour.

Mrs. H. L. Barnhill.

LIME PINEAPPLE SHERBET

1 pkg. Lime Jello
1 c. boiling water
1½ cups sugar
1 can crushed pineapple
3 lemons
1 qt. milk

Dissolve 1 pkg. lime Jello in 1 cup boiling water. Add sugar. Let cool. Add pineapple, juice of lemons, and milk. Put in freezing unit, and let stay until mixture becomes partially frozen. Then stir thoroughly by hand or beat slightly with electric mixer. Return to freezing unit.

Mrs. Irving Margolis.

SHERBETS (4 to 5 servings)

Apricot	Mixed Fruit	Lemon 1
1½ c water	1 c water	1 c water
¾ c sugar	1 c sugar	1 c sugar
1/8 t salt	¼ t salt	1/8 t salt
¾ c apricot pulp	1 banana, mashed	½ c lemon juice
4 tb. lemon juice	4 tb. lemon juice	grated rind of 1 lemon
1 egg white	1 orange . . juice & pulp	1 egg white
	1 egg white	

Stir sugar and water over low heat until sugar is dissolved. Boil rapidly 5 min. Cool. Add fruit (pulp, rind, juice). Freeze to a mush. Stir 2 or 3 times. Add beaten egg white at mushy state. Freeze until firm.

Louise Griffin.

FROZEN PINEAPPLE TARTE

3 egg yolks
Dash of salt
½ cup sugar
1 nine-ounce can crushed pineapple, drained
2 tablespoons lemon juice
3 egg whites
2 tablespoons sugar
1 cup of heavy cream, whipped
2 cups vanilla wafer crumbs

Beat egg yolks, salt and half a cup of sugar; add syrup from pineapple and lemon juice. Cook over hot, not boiling, water until mixture coats a spoon, stirring constantly. Add pineapple and cool.

Make meringue of egg whites and two tablespoons of sugar. Fold in whipped cream and custard mixture. Coat sides of slightly buttered refrigerator tray with wafer crumbs. Spread half of the remaining crumbs over bottom. Pour in custard mixture; cover with remaining crumbs. Freeze firm, about three to four hours. Serves 6 to 8.

Mrs. John Ashley Hardison.

PLAIN BAKED CUSTARD

4 whole eggs or 8 yolks (4 whole eggs for individual custards or 6 for 1 large custard)
1/3 to ½ cup of sugar
½ tsp. salt
½ tsp. vanilla
4 cups (1 qt.) milk

Beat eggs only until mixed. Add sugar, salt and flavorings, and stir slightly. Heat milk to scalding point and add to egg mixture, stirring well. Pour into individual molds or 1 large mold. Set the custards in a shallow pan and add about 1 inch of hot water to the pan and place in a moderate oven (325 degrees). Bake individual cup custards 30 t 40 minutes and the large custard 60 to 75 minutes. Chill and serve plain or topped with whipped cream.

Mrs. Horace A. Ray.

RICE PUDDING

4 cups milk
1/3 cup rice
½ tsp. salt
1/3 cup sugar
Flavoring

Wash the rice. Mix all ingredients except flavoring and cook in a 1½ quart double boiler for at least three hours. Stir occasionally. A half cup of raisins may be added during the last hour of cooking. Flavor with vanilla or nutmeg, when removed from fire.

Mrs. R. L. Coburn.

ICINGS AND FILLINGS

BOILED ICING

1½ cups sugar
1 tsp. white corn syrup
½ cup water
½ cup egg whites
3 tbsp. sugar
1 tsp. vanilla

Boil 1½ cups sugar, water and corn syrup until it spins a thread. While this is cooking, beat egg whites with rotary whip or electric beater until stiff and add the 3 tbsp. sugar and beat until it is blended. Add the syrup, a thin thread like stream and beat until icing holds a point. Add vanilla.

Mrs. James L. Harris.

SEVEN MINUTE ICING

2 cups sugar
5 tbsps. hot water
2 egg whites
½ tsp. vanilla

Mix sugar and water in top of double boiler over rapidly boiling water. Add unbeaten egg whites immediately. Beat with rotary egg beater for at least seven minutes. Remove from heat, add vanilla, continue beating until of the right consistency to spread on cake.

Mrs. Herbert Taylor.

NEVER FAIL ICING

1 cup sugar
2 egg whites
3 tablespoons water
½ teaspoon cream of tartar
1 teaspoon flavoring

Place in double boiler over boiling water, cook for 5 minutes. Take off the stove and beat at high speed until as thick as desired. Enough for a 2-layer cake.

Mrs. Lee Reynolds.

CHOCOLATE FUDGE ICING

1 cup granulated sugar
1 cup light brown sugar
1 cup milk
2 squares chocolate
⅛ tsp. soda
1 tbsp. butter
1 tsp. vanilla

Cook sugar, milk, soda and chocolate together until syrup forms soft ball in cold water. Remove from range, add butter and vanilla. When cool beat until creamy.

Mrs. J. C. Manning.

SEA FOAM ICING

1 lb. brown sugar
½ cup hot water
2 egg whites
1 tsp. vanilla

Cook sugar and water together until it forms a soft ball in water. Beat egg whites until fluffy. Add syrup a little at the time, beating mixture constantly until of the right consistency to spread. Add vanilla.

Mrs. Herbert Taylor.

CHOCOLATE SYRUP

1½ cups sugar
½ cup cocoa
1 cup cold water
1 tsp. vanilla
Pinch of salt

Mix sugar and cocoa together, add water and salt. Cook three minutes, cool and add vanilla.

Mrs. Elbert Manning.

LAPLANDER FROSTING

1 egg, beaten
1 cup sugar
2 sqs. unsweetened chocolate (cut fine)
2 tbsp. milk
2 tbsp. butter or margarine
½ tsp. vanilla

Combine egg, milk, sugar, butter and chocolate and cook slowly over direct flame stirring constantly. When mixture comes to a boil remove from fire; add vanilla and beat until thick enough to spread. This frosting never gets too hard or too soft and this quantity is enough for a two layer cake.

Mrs. J. R. Chauncy, Pactolus, N. C.
by Mrs. G. G. Woolard.

DIVINITY FROSTING (large cake)

2½ c sugar
½ c white corn syrup
½ c water
2 egg whites
1/3 tsp. salt
1½ tsp. flavoring

Measure sugar, syrup, and water into saucepan. Heat without boiling until all the sugar is dissolved. Stir constantly. Uncover and boil rapidly until syrup spins athread, 3 to 4 in. long or to 242 F. Set aside to cool slightly; meanwhile add salt to whites and beat until stiff but still glossy. Pour syrup slowly into whites, beating constantly. Add flavoring and continue beating until mixture thickens enough to hold its shape when cold. Spread on cake. If frosting stiffens during spreading, soften with hot water, adding it ½ at a time. White; high gloss; very fluffy; good piling quality; smooth free from sugar grains. Nuts may be added.

Louise Griffin.

Brown sugar	or	White sugar
1½ c. brown or		1½ c. white sugar
½ c. white & 1 c. brown		½ c. cream
½ c. cream		3 tb. butter
3 tb. butter		1 to 1½ tb caramel
½ t. vanilla		½ t. vanilla

Stir sugar and cream over low heat until sugar is dissolved. Boil to 235 F. or until syrup forms a soft ball in cold water. Add butter. Cool to 110 F. or lukewarm. Beat until creamy. Add flavoring. Spread on cake.

Louise Griffin.

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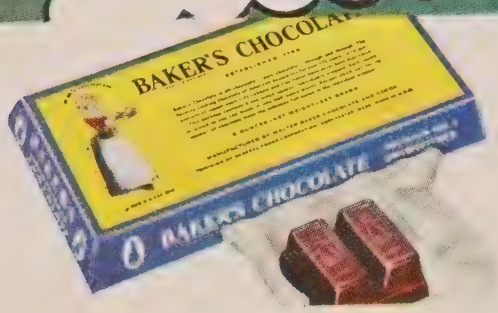

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CHOCOLATE PECAN PIE

(See photograph on preceding page)

2 squares Baker's Unsweetened Chocolate
3 tablespoons butter
1 cup light corn syrup
¾ cup sugar
3 eggs, slightly beaten
1 teaspoon vanilla
1 cup coarsely chopped pecans
1 unbaked 9-inch pie shell
½ cup cream, whipped

Melt chocolate and butter over boiling water. Boil syrup and sugar together 2 minutes. Add chocolate mixture. Pour slowly over eggs, stirring constantly. Add vanilla and nuts. Turn into pie shell. Bake in moderate oven (375°F.) 45 to 50 minutes, or until completely puffed across top. Cool. Top with whipped cream.

CHOCOLATE NUT MOUNDS

1 square Baker's Unsweetened Chocolate
⅔ cup sweetened condensed milk
2 cups chopped walnut meats

Melt chocolate in small bowl over hot water. Add condensed milk and blend. Add nut meats and mix well. Drop from teaspoon on greased baking sheet. Bake in moderate oven (350°F.) 15 minutes, or until done. Makes about 2 dozen.

CHOCOLATE VELVET CREAM

2 squares Baker's Unsweetened Chocolate
1 envelope (1 tablespoon) gelatin
¼ cup cold water
1¼ cups milk, scalded
½ cup sugar
⅛ teaspoon salt
1 cup heavy cream
¾ teaspoon vanilla

Melt chocolate in double boiler. Combine gelatin and cold water in mixing bowl; mix well. Add scalded milk, sugar, and salt and stir until gelatin is dissolved. Add cream and pour slowly into melted chocolate, beating with rotary egg beater until blended. Then cook 5 minutes. Remove from boiling water and add vanilla. Chill until slightly thickened. Then place in bowl of ice and water and whip with rotary egg beater until fluffy and thick like whipped cream. Turn into mold. Chill until firm. Serve plain or with whipped cream. Makes 6 servings.

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CHOCOLATE WONDER FROSTING

3 tbsp. butter
1 pkg. cream cheese (3 oz.)
4 or 5 tbsp. milk
4 cups confectioner's sugar
4 squares chocolate (4 oz.) melted
Dash of salt
1 tsp. vanilla

Cream butter and cheese. Soften with the milk. Add sugar one cup at the time, blending after each addition. Add chocolate and salt before last cup of sugar. This amount will cover three layer cake, top and sides.

Mrs. J. W. Garris.

SHINY CHOCOLATE FROSTING

1 sq. of chocolate
2 tsp. butter
½ tsp. vanilla
¼ cup top milk
1 cup confectioners sugar

Melt chocolate and butter slowly in milk, and let stand until luke warm. Add confectioners sugar, until of consistency to spread. Add vanilla. Frosting should be soft and glossy.

Mrs. A. R. Dunning.

CHOCOLATE ICING

1 lb. white sugar
5 tbsp. hot water
2 egg whites
2 squares of chocolate
1/3 cup boiling water

Pour 1/3 cup of boiling water over chocolate, stir until smooth. Place sugar, water and egg whites over rapidly boiling water. Beat for seven minutes. Remove from hot water, beat until cool. Stir in very cool chocolate mixture and beat until right consistency to spread.

Mrs. Herbert Taylor.

ORANGE-LEMON FROSTING

2 tsps. grated orange rind
½ tsp. grated lemon rind
3 tbsps. butter
1 egg, unbeaten
3½ cups confectioner's sugar
2 tbsps. orange juice
1 tbsp. lemon juice
Dash of salt

Add orange and lemon rinds to butter and cream well. Add egg and salt and blend. Add sugar, alternately with juices, beating well until smooth and of right consistency.

Mrs. Jack Hardison.

ORANGE BUTTER FROSTING

1 tablespoon grated orange rind
½ teaspoon grated lemon rind
4 tablespoons orange juice
2 teaspoons lemon juice
3 tablespoons butter
1 egg yolk, unbeaten
⅛ teaspoon salt
3 cups sifted con. sugar

Add orange and lemon rind to fruit juice and let stand 10 minutes, strain if desired. Cream butter, add egg yolk and salt and mix well. Add

part of sugar gradually blending after each addition. Add remaining sugar, alternately with fruit juice until of right consistency to spread. Beat after each addition until smooth. Makes enough frosting to cover two 8 or 9 inch layers.

Mrs. R. T. Parsons.

NEVER FAIL CARAMEL FROSTING

2 cups brown sugar
1 cup white sugar
2 tbsps. white corn syrup
2 tbsps. butter
2/3 cup cream

Cook all ingredients over low heat until sugars are dissolved. Cover saucepan two to three minutes while syrup boils. Uncover and continue cooking to soft ball stage (238 degrees.) Cool to lukewarms and beat until of spreading consistency. Spread between layers and on top and sides of cake.

Mrs. Landy Griffin.

CARAMEL FILLING

Cook together 2 pounds of brown sugar, 1 cup of milk and 1 cup of butter until it is the consistency of jelly. Take off the stove; add 1 tablespoon vanilla and beat until it is cool enough to put on the cake. Pour off enough to cover top and sides of cake, and put it over hot water to keep hot while covering the layers. Have 1 pound of pecan meats cut up to sprinkle between layers. Take out nut halves for top and sides of cake. This quantity fills and covers a 5-layer cake.

Mrs. James B. Bell.

CUSTARD CREAM FILLING

¼ cup sugar
¼ cup flour
¼ tps. salt
2 cups milk
2 tbsp. butter
2 eggs, or 4 well-beaten yolks
1½ tsp. vanilla

Mix flour, sugar, and salt in top of double boiler. Add milk slowly, to make a smooth mixture. Stir and cook over hot water until thick. Cover and cook ten minutes. Add butter and well beaten eggs, mixing quickly. Cook one minute longer. Cool and add flavoring.

Mrs. A. R. Dunning.

LEMON FILLING

2 tablespoons cornstarch
1¼ cups warm water
Juice of one lemon
1 cup sugar
1 tablespoon butter
Small amount grated rind
3 eggs

Mix cornstarch and sugar together. Add it and lemon juice to beaten egg yolks. Pour on this mixture. Place in double boiler and stir and cook until thickened. Add butter. Pour into baked shell. Cover with meringue and set in slow oven (300 degrees F.) to brown.

Mrs. Otho L. Willard.

LEMON JELLY FILLING

1 cup sugar
3 lemons
3 eggs
½ stick butter

Combine all ingredients and cook in double boiler until thick. Cool and spread between three layer cake. Cover with 7-minute or boiled icing.

Mrs. J. L. Harris.

FILLING FOR ANGEL FOOD OR SUNSHINE CAKE

3 egg yolks (beat well)
1 cup sugar (gradually beat into yolks)
3 tsp. gelatine (dissolved in ¼ cup warm water)
1 cup milk
1 tsp. vanilla
1 pint whipping cream
3 egg whites

Make custard of eggs, sugar and milk. Add dissolved gelatine. When cool add salt and vanilla. When this begins to set, add 1 pt. whipped cream and 3 beaten egg whites. Cut cake in half. Cover lower part with filling. Put in refrigerator over night. When ready to serve put the top on cake and cover with rest of filling.

Mrs. Victor Champion.

UNCOOKED CHOCOLATE FILLING (3 Layers)

¾ cup cocoa (softed)
1 lb. powdered sugar (sifted)
¼ teaspoon salt
1 tsp. vanilla
¼ lb. melted butter

Mix with evaporated milk until thin enough to spread.

Mrs. A. J. Manning, Jr.

White Icing

4 cups sugar
2 tablespoons syrup
2 tablespoons vinegar
Pinch of salt
Water to dissolve well
4 egg whites, beaten stiff

Boil water, sugar, syrup, vinegar and salt. Do not stir after mixture begins to boil. Boil until it spins a thread. Pour over well-beaten egg whites and beat until cool.

Mrs. Harrell Everett.

DRESSINGS AND SAUCES

WHITE SAUCE

4 tbsp. flour
3 tbsps. butter
1 cup milk
½ tsp. salt

Melt butter and add flour, then add 1 cup of milk, ½ teaspoon salt, and black pepper to taste. Cook until thick, stirring constantly.

Mrs. Henry Griffin.

COOKED DRESSING

1 tbsp. sugar
1 tsp. salt
1 tsp. prepared mustard
1½ tbsp. flour
1 egg
¾ cup milk
4 tbsp. vinegar

Mix well and cook over hot water, stirring constantly, until thick. Add 1 tbsp. butter. Blend thoroughly.

Mrs. G. G. Woolard.

BOILED DRESSING FOR CHICKEN SALAD

4 eggs
2 tbsp. sugar
1 tsp. salt
1 small tsp. mustard
¾ cup vinegar
1 cup cream or (1 cup milk and butter size of walnut)

Beat eggs, sugar, and add salt. Then add cream. Mix mustard and vinegar. Then stir in and cook until thickens. (Some time add 1 tsp. cornstarch or flour to make thicker.) Enough for one chicken.

Mrs. J. C. Crawford.

SALAD DRESSING

1 tbs. salt
1 tbs. dry mustard
4 tbs. sugar
3 egg yolks or 2 whole eggs.
3 tbs. melted butter
1½ cups sweet milk
½ cup vinegar

Mix dry ingredients with milk and beat well. When it begins to thicken add heated vinegar very slowly, to keep from curdling. Cook until thick. It will keep for weeks.

Mrs. A. R. Dunning.

MAYONNAISE PREPARATION AND VARIATIONS

Ingredients (yields approximately 3 cups)

1 tsp. prepared yellow or brown mustard
¼ tsp. sugar
½ tsp. salt
⅛ tsp. pepper
⅛ tsp. paprika
1 egg
2 cups salad oil
2½ tbsp. vinegar

Mix thoroughly mustard, sugar, salt, pepper and paprika. Add egg, then beat well. Add ½ cup of the oil gradually, at first by drops, beating

all the while. Add 1 tbsp. of the vinegar slowly, beating all the while. Add more oil, thinning as the mixture thickens, with remaining vinegar, until all of each is used, beating continuously. Result . . . a perfect mayonnaise.

Creamy Mayonnaise Dressing . . . good with head lettuce, cole slaw. To 1 cup foundation recipe add 2 tbsp. thin cream, 2½ tsp. Worcestershire Sauce, ¼ tsp. salt, ½ tsp. sugar, 1 tbsp. vinegar. Keep in covered jar in refrigerator.

Snappy Dressing . . . good with mixed greens, head lettuce. To 2 cups foundation recipe add 4 tbsp. ketchup, 1 tbsp. Worcestershire Sauce, and 2 drops pepper sauce.

Tartar Dressing . . . good with fish salads. Soak 2 tsp. horseradish in 4 tsp. cold water 5 min. Combine with ½ cup foundation recipe, ¼ cup finely chopped pickles, or relish.

COOKED MAYONNAISE

2 eggs (whole or 4 egg yolks)
½ cup sugar
1 heaping tbsp. flour
1 tsp. mustard
1 tsp. salt
1/3 cup vinegar—fill rest of cup with boiling water

Beat eggs. Mix flour and sugar together, add to eggs after beating. Add salt and mustard and cook until thick. One-half tsp. celery seed may be added if desired.

Sarah Cook.

CHOCOLATE SAUCE

1 cup sugar
¼ cup corn syrup
1/3 cup milk
1 square chocolate
1 tbsp. butter

Mix all ingredients except butter and stir over fire untl sugar is dissolved. Boil for 7 minutes, then add butter. Serve hot on ice cream or pudding.

Mrs. R. L. Coburn.

LEMON SAUCE
(Makes about 1¼ cups sauce)

½ cup sugar
1 tablespoon cornstarch
¼ teaspoon salt
1 cup water
1 tsp. grated lemon rind
3 tbsp. lemon juice (juice of 1 lemon)
1 tablespoon butter

Combine sugar, cornstarch, and salt in medium-size saucepan. Stir in water, blending until smooth. Cook over low heat, stirring constantly,

until mixture thickens and comes to a boil. Cook 3 minutes, or until sauce is clear. Stir in lemon rind and juice and butter. Chill before serving.

Mrs. W. E. Warren.

LEMON SAUCE

Beat together until foamy 1 egg and 1 cup sugar mixed with a scant tablespoon flour. Add nearly a pint of boiling water and butter the size of a walnut. Let come to a boil. Flavor with lemon juice. For chocolate Sauce, add chocolate and flavor with vanilla instead of lemon.

Mrs. R. J. Peel.

SIMPLE RUSSIAN DRESSING FOR LETTUCE

Juice from half lemon
2 tbsp. thick Chili sauce
1 tbsp. Worcestershire sauce
½ cup mayonnaise
Mix all and stir well

Mrs. J. G. Staton.

FRENCH DRESSING PREPARATION AND VARIATIONS

Ingredients: (Yields approximately ¾ cup)

½ tsp. salt
1 tsp. sugar
¼ tsp. paprika
¼ cup vinegar
½ cup Salad Oil

Combine salt, sugar and paprika in flask. Add vinegar. Add oil. Shake thoroughly. Add sufficient dressing to salad greens to glisten the leaves. Toss greens together.

Vegetable French Dressing . . . good with heart of lettuce. To ½ cup foundation recipe add 2 tbsp. ketchup, 2 tbsp. finely chopped celery, 2 tbsp. chopped green pepper, 1 tsp. finely chopped onion, 1 small carrot, very thinly sliced.

Chiffon French Dressing . . . good with mixed greens. To foundation recipe add 2 tbsp. chopped parsley, 2 tsp. chopped onion, 1 hard cooked egg, chopped, ¼ cup chopped cooked beets.

Currant French Dressing . . . good with fresh fruit salads, grapefruit cocktail. Beat 4 tbsp. currant jelly with fork until smooth. Add, beating until thoroughly blended, 2 tbsp. salad oil, 1 tbsp. vinegar, pinch of salt, and ½ tsp. onion juice.

DRESSING FOR CHICKEN AND POTATO SALAD

2 eggs
½ cup sugar
½ cup plain vinegar
½ cup pickle vinegar
4 or 5 tbs. mustard

Beat eggs well. Add sugar. Beat more. Add vinegar. Then mustard. Bring to a good boil and let cool before using.

Mrs. J. W. Garris.

CRACKER DRESSING

3 slices bread
Twice as much crackers crumbled
½ stick butter
Dash pepper
2 boiled eggs
1 pt. drained oysters

Mix and moisten real soft with poultry stock. Bake about 30 minutes in casserole in moderate oven or use to stuff turkey or chicken.

Mrs. J. W. Garris.

HARD SAUCE

¼ cup butter
1 cup powdered sugar
2 tbsp. wine

Cream butter; add sifted sugar slowly and beat constantly. Add wine to thin to desired consistency. Serve over puddings, pies or fruit cake.

Mrs. Herman Bowen.

MINERAL OIL SALAD DRESSSING

1 egg
1 tsp. vinegar
1 tsp. lemon juice
1 tsp. salt
½ tsp. mustard
1 pint Russian Mineral Oil

Beat with electric mixer all ingredients. Add mineral oil slowly.

Mrs. V. J. Spivey.

TEN MINUTE CRANBERRY SAUCE

2 cups cranberries
1 cup boiling water
1 cup sugar

Boil sugar and water together 5 minutes, skim, add cranberries and boil without stirring until skins are broken. Remove from fire when popping stops.

Mrs. A. R. Dunning.

RAISIN SAUCE

(for ham or baked meat loaf)

¼ c. sugar
1 tsp. cornstarch
⅛ tsp. salt
1 cup vinegar
¼ c. seedless raisins
4 small pieces stick cinnamon
8 whole cloves

Mix sugar, cornstarch and salt; add vinegar and raisins. Tie spices in cheesecloth and add to mixture. Boil mixture for about ten minutes and remove spice bag. Serve hot.

Mrs. Bruce Wynne.

TOMATO SAUCE

1 pint tomatoes
1 pint vinegar
1 doz. onions chopped fine
1 lb. sugar
1 tbsp. each — salt, celery seed, black pepper, cinnamon and mace

Cook until onions are done.

Mrs. A. J. Manning, Sr.

EGG SAUCE FOR GREEN VEGETABLES

1½ tbs. butter
1½ tbs. flour
1 cup stock or milk
2 egg yolks
¼ tsp. salt
⅛ tsp. paprika
1 tbs. lemon juice

Blend flour with melted butter, in top of double boiler. Slowly stirring the milk, or stock, and bring to a boil, stirring steadily. Remove from stove, and stir in the slightly beaten egg yolks. Replace over hot water, and stir for a minute until thickened. Add the seasonings. Keep hot in double boiler, turning off heat. This is a substitute for Hollandaise Sauce, and is excellent for string beans, cauliflower, or broccoli.

Mrs. A. R. Dunning.

JIFFY CHILE

¾ lb. hamburger
1 small onion
Catsup to taste.

Boil hamburger and onion until done. Add catsup to suit taste. Thicken with a little flour. Good on hot-dogs or hamburgers.

Mrs. Alex Jones.

SAUCE FOR HOT DOGS

Two cups onions (cut finely) with enough cold water to cook. Cook for 10 mins.; add 1 tsp. red pepper and 4 tbsp. Wesson oil. Cook for 10 minutes more. Add teaspoon vinegar and cook 10 minutes more. Total boiling—30 minutes. When cool add 2 tbsp. tomato catsup, if desired.

Mrs. John L. Goff.

TARTAR SAUCE

1½ tbsp. chopped onions
1½ tbsp. choppen olives
1½ tbsp. chopped pickles
1/3 cup mayonnaise
1 tbsp. lemon juice
(Chopped parsley may be used also)

Serve on all sea foods.

Mrs. Rita Everett.

PIES

NO SOIL UPON EARTH IS SO DEAR TO OUR EYES AS THE SOIL WE FIRST STIRRED IN MAKING MUD PIES.

PLAIN PASTRY (One Crust)

1 cup flour, plain
¼ to 1/3 cup fat
½ tsp. salt
3 tbsps. ice water

Cut fat into flour with two knives or rub it in with the tips of the fingers for a flaky crust. Stir in only enough water to hold the dough together. Knead very lightly to mix well. The pastry may be chilled in ice box before it is rolled. Rub just enough flour on bread board to keep pastry from stocking. Roll lightly with the rolling pin to about ⅛ inch thickness. Place pastry on the inside of a pie tin and cut into the desired number of pieces before baking. Bake crust in hot oven, about 450 degrees F until delicate brown. Remove from oven and cool. Crust may be baked on bottom of muffin pans if desired.

Mrs. Helen Hoskins.

APPLE PIE

5 or 6 large, tart apples
¾ cup sugar
2 tbsps. flour
⅛ tsp. salt
1 tsp. cinnamon
2 tbsps. butter

Pare, core and slice apples. Lay apples in pie plate lined with pastry. Mix sugar, flour, salt and cinnamon. Sprinkle over apples. Dot with bits of butter. Cover with remaining pie crust, pressing edges firmly together. Slash top crust. Bake in hot oven 450 degrees F., for 10 minutes until edges begin to brown. Reduce to moderate heat, 350 degrees F. Bake about 30 minutes longer.

Mrs. W. H. Williams, Sr.

APPLE CRUMB PIE (one 9-inch pie)

4 large tart apples
1 unbaked pastry shell
1 cup sugar
1 tsp. cinnamon
¾ cup grated biscuits
1/3 cup butter

Peel apples, cut into eighths, and arrange in unbaked pastry shell. Sprinkle with ½ cup sugar mixed with cinnamon. Sift remaining ½ cup sugar on ¾ cup grated biscuits. Sprinkle over apples. Evenly distribute bits of 1/3 cup butter over apples. Bake in hot oven 450 F. about 10 min. reduce heat to moderate, 350, and bake 30 minutes or until apples are tender.

(Tested) Eva Irene Peel.

DUTCH APPLE PIE

Temperature: 350 degrees Time: 1½ Hours

1 can unsweetened apples combine
½ cup brown sugar, packed firm

Then add 1 cup brown sugar with ½ cup shortening, 1 cup flour. Mix and use as a crust.

Mrs. John D. Harrison, Jr.

BANANA PIE

2 cups milk
½ cup sugar
2 tbsps. cornstarch or flour
A little butter
2 bananas
3 egg yolks
Pinch of salt
1 tsp. vanilla

Mix dry ingredients, then add a little of the milk and well beaten egg yolks, then add the remaining milk and cook until fairly stiff. Take off fire and add butter and vanilla. Cool. Add about 2 sliced bananas. Pour into baked pie shell and top with meringue, made with the egg whites. A good meringue is made by beating the egg whites until dry and stiff, adding gradually 2 tablespoons sugar to the egg. Brown in moderate oven.

Mrs. Earl Wynne.

BOSTON CREAM PIE

1 tbsp. shortening
½ cup milk
1 cup sifted flour
1 tsp. baking powder
½ tps. salt
2 eggs (well beaten)
1 cup sugar
1 tps. vanilla

Add shortening to milk, and heat over hot water. Sift flour with baking powder and salt. Beat eggs until thick and light, beating in sugar gradually. Add vanilla, then beat in hot milk gradually. Fold in flour and blend thoroughly. Pour batter into greased 9 inch cake pan. Bake in moderate oven 25 to 30 minutes. Split while warm and fill with custard cream filling. Frost with shiny chocolate frosting.

Mrs. A. R. Dunning.

BUTTER SCOTCH PIE

1½ cups brown sugar
1½ cups cold water
2 T. butter
4 T. flour
2 egg yolks
1 T. vanilla

Mix flour, sugar and water. Cook in double boiler while mixture thickens. Stir constantly, then add butter and beaten egg yolks. Cook 5 more minutes. Remove from fire and add vanilla. Pour into pastry shell and cover with meringue (made of the egg whites and 4 T. sugar) and brown in the oven at a low temperature for 15 minutes.

Mrs. J. G. Corey.

CARAMEL PIE

2 eggs
2 cups brown sugar
3 tablespoons flour
1/3 cup sweet milk
½ cup butter
1 teaspoon vanilla

Beat yolks of egg, add sugar, melted butter and milk. Stir in lightly beaten whites. Bake crust before filling, then fill and brown lightly. Cover with meringue and brown lightly.

Mrs. James B. Bell.

COCOANUT PIE

3 egg yolks (reserve whites for meringue)
½ cup sugar
2 tablespoons self-rising flour
2 cups scalded milk
1½ cups grated cocoanut
½ teaspoon butter

Beat the yolks, add the sugar and the flour, stir until smooth. Pour the hot milk over the eggs and sugar mixture. Add all other ingredients, cook over hot water until thick, then pour into a baked pastry shell, cover with meringue, and cook in a slow oven about 15 minutes.

Mrs. Billy Griffin.

COCONUT PIE

Line pie pan with pastry and bake for 1 pie. Take yolks of 2 eggs, well beaten, add gradually ½ cup of sugar, 1 cup milk and 1 can of dry coconut. Cook until thick. Pour on the well-beaten whites of 2 eggs. Fill pan and brown slowly in moderate oven, 350 degrees F.

Mrs. J. C. Manning.

CHESS PIE

1 cup sugar
½ cup butter
3 scant tblsps. lemon juice
2 eggs
1 cup seedless raisins

Mix all together and cook over slow fire stirring constantly, until it just comes to a boil. Add 1 cup nut meats (broken) 1 teaspoon vanilla. Serve in individual crusts of pastry and top with whipped cream.

Mrs. John L. Goff.

CHESS PIES

1 cup brown sugar
1 egg

Beat together thoroughly.

Add enough milk to make pastry and 1 tbs. butter and a few pecans. Mix well. Put in individual raw pie crust and bake 400 degrees until pies fall. Very good.

Mrs. J. W. Garris.

CHOCOLATE CHIFFON PIE

1 tbsp. plain gelatin
¼ cup cold water
½ cup boiling water
2 sq. unsweetened chocolate (melted)
4 egg yolks
1 cup sugar
¼ tsp. salt
1 tsp. vanilla
4 egg whites

Soften gelatin in cold water. Mix boiling water and chocolate to a smooth paste and add to gelatin and stir until gelatin dissolves. Add egg yolks which have been beaten until fluffy and combine with ½ cup sugar. Stir in salt and add vanilla and cool until slightly thick. Beat egg whites stiff, add remaining sugar, and continue beating until mixture forms

lustrous peaks. Fold into chocolate mixture then turn into baked pie shell. Spread with thin layer of sweetened whip cream. This dessert can be made the day before needed and kept in refrigerator if so desired.

Mrs. G. G. Woolard.

CHOCOLATE PIE FILLING

1 cup sugar
1/3 cup flour
1 pinch salt
2 cups milk
2 egg yolks
1/3 cup cocoa
½ teaspoon vanilla
1 teaspoon butter or margarine

Using a mixing bowl beat the egg yolks and add the milk. Sift sugar, flour, cocoa and salt and place in top of double boiler. Stir 1/3 cup of milk and egg mixture into dry ingredients to form smooth paste, then stir in remaining liquid. Cook until mixture thickens, then add butter and vanilla. Cool and pour into baked pie shell, top with meringue and brown lightly in moderate oven 325 degrees F.

Mrs. John A. Ward.

CHOCOLATE PIE

1 baked pastry shell
1½ or 2 squares (1½ or 2 oz.) chocolate
1 cup sugar
3 tablespoons self-rising flour, blended with sugar
1½ cups scalded milk
3 eggs (reserve whites for meringue)
2 tablespoons butter
1 teaspoon vanilla

Melt chocolate over hot water, add the sugar, flour, milk, and beaten eggs; cook until thick; remove from fire; add the butter and vanilla, pour into a baked pastry shell; cover with meringue, and bake in a slow oven, 300 degrees F, about 15 minutes.

Mrs. Elbert Manning.

KARO PECAN PIE

3 eggs, slightly beaten
1 cup Karo
⅛ tsp. salt
1 cup sugar
2/3 cup pecan meats
1 tsp. vanilla

Mix together all ingredients, adding nutmeats last. Pour into 9-inch pie plate lined with pie crust. Bake in hot oven (450 degrees) 10 minutes, then reduce heat to 350 degrees and continue baking until a silver knife blade inserted in center of filling comes out clean.

Mrs. J. T. Barnhill.

LEMON PIE FILLING

1 cup sugar
½ stick butter, creamed together
½ cup flour
1 tbsp. cornstarch
1½ lemons, juice and grated rind
4 egg yolks
1 cup milk

Combine ingredients and cook in a double boiler, stirring constantly until thick. When cooled pour in baked pie shell. Cover with meringue made from egg whites.

4 egg whites, 8 tsp. sugar, 1 tsp. baking powder

Beat these ingredients together until very thick . . . then spread over the lemon filling in pie shell and bake about 10 or 15 minutes in oven at 350.

Mrs. G. G. Woolard.

LEMON MERINGUE PIE

1 baked 8-inch pie shell
1 1/3 cups (15 oz. can) Eagle Brand Sweetened Condensed Milk
½ cup lemon juice
1 teaspoon grated lemond rind or ¼ teaspoon lemon extract
2 eggs, separated
¼ teaspoon cream of tartar*
4 tablespoons sugar

Blend Eagle Brand sweetened condensed milk, lemon juice, grated lemon rind or lemon extract, and egg yolks. Pour into cool pie shell. Add cream of tartar to egg whites; beat until almost stiff enough to hold a peak. Add sugar gradually, beating until stiff but not dry. Pile lightly on filling. Bake in slow oven (325 degrees F.) 15 minutes or until lightly browned. Cool.

*May be omitted but it makes a more stable meringue.

Mrs. "D. B." Rogerson.

LEMON MERINGUE PIE

1 cup cold water
¾ cup sugar
3 tbsps. corn starch
3 eggs
4 tbsps. lemon juice
Grated rind of ½ lemon
1 tbsp. butter
⅛ tsp. salt

Mix cornstarch, cold water and salt. Place over the fire and stir constantly until thickened. Place over steam until the cornstarch is thoroughly cooked, about 10 minutes. Add the sugar, lemon juice and rind, butter, and beaten egg yolks. Cook for 1 or 2 minutes over steam. Pour the mixture into baked pie shell and cover with meringue, made by beating the egg whites until stiff, and adding 3 tablespoons of sugar and a pinch of salt. Bake at a low temperature, 250 degrees F., for 20 minutes, then raise the temperature until meringue is light brown.

Mrs. John A. Manning.

LEMON PIE

1 baked pastry shell
3 egg yolks
1 cup sugar
2 tbsp. butter
½ cup milk or water
Juice and rind of one large lemon
3 tablespoons self-rising flour

Beat egg yolks, add the other ingredients, cook over hot water until mixture is thick or of jelly consistency. Pour into pastry shell, cover with meringue, and bake in a slow oven, 300 degrees F., about 15 minutes.

Mrs. W. C. Manning, Jr.

REFRIGERATOR LEMON PIE

1 can sweetened cond. milk
2 small boxes vanilla wafers
3 egg yolks, 3 eggs whites
3 tbsps. sugar
Juice of three lemons
Rind of 1½ lemons

Beat egg yolks, add milk, grated lemon rind and lemon juice; mix well. Roll the vanilla wafers with a rolling pin to make fine crumbs and line a well buttered pie plate with them. Pour in the lemon mixture and top with a meringue of stiffly beaten egg whites and sugar. Bake in a moderate oven (375 degrees) 15 minutes until the meringue is slightly brown. Chill in refrigerator 2 or 3 hours.

Mrs. J. T. Barnhill.

MILE HIGH CHIFFON PIE

4 beaten egg yolks
1 teaspoon grated lemon rind
2 tablespoons lemon juice
1 cup crushed pineapple
¼ cup sugar
1 tablespoon (1 envelope unflavored gelatine)
¼ cup cold water
¼ teaspoon salt
4 egg whites
½ cup sugar
1 8-inch baked pastry shell
½ cup whipped cream

Combine egg yolks, lemon rine and juice, pineapple and ¼ cup sugar in double boiler, cook until thick, stirring constantly. Add gelatine softened in cold water, stir until dissolved. Cool slightly. Add salt to egg whites, beat stiff, gradually beat in remaining sugar. Fold in custard mixture, fill baked shell, chill—spread with whipped cream.

Mrs. J. L. Harris.

PECAN SWEET POTATO PIE

1½ cup sweet potato, cooked and mashed
½ cup brown sugar
2 eggs, well beaten
¼ cup butter
1½ cups sweet milk, scalded
¼ teaspoon salt
1 teaspoon ginger
1 teaspoon cinnamon
¾ cup pecans

Mix all together, put into uncooked pie shell, and cook until set. Then

sprinkle top with ½ cup brown sugar, ¼ cup butter, and ¾ cup of pecans. Return to oven and cook slowly until done.

Mrs. P. B. Cone.

SWEET POTATO PIE

2 cups cooked, mashed potatoes
½ cup sugar
1¼ tsp. salt
2 eggs
2 cups milk
1¼ tsp. nutmeg
1 tsp. cinnamon
2 tablespoons butter

Mix the sweet potatoes, milk, sugar, spices and salt. Beat until creamy and smooth. Heat in the upper part of a double boiler. Remove from stove, add the beaten eggs and the butter. Pour hot filling into a pastry shell and bake in a moderately hot oven until the filling sets.

Mrs. H. Jack Hardison.

CHERRY PIE

1 can Red Tart Pitted Cherries
3 tablespoons cornstarch
1 cup sugar
2 teaspoons lemon juice

Drain cherries, saving juice. Mix cornstarch and sugar; stir in cherry juice. Boil until thickened, stirring constantly. Add lemon juice and cherries. Pour into unbaked 9-inch pie shell and arrange strips on top in criss cross pattern. Bake in hot oven (450 degrees F.) 20 minutes; reduce heat to moderate (350 degrees F.) and bake 15 minutes longer, or until browned.

Mrs. John Edwin Manning.

CHERRY PIE

2½ cups good grade canned cherries, drained
1 cup sugar
2½ tbsps. tapioca or corn starch
⅛ teaspoon salt
1/3 cup cherry juice
1 teaspoon butter

Take the juice and mix it with the sugar, tapioca and salt and let stand while making the pastry. For this use 1½ cups of sifted bread flour, a teaspoon of salt and ½ cup of lard. Blend the lard into the flour and salt and add two or three tablespoons of cold water. Roll out the bottom crust and put into pie pan. Then mix cherries with butter and with the mixture that has been standing. Moisten the bottom crus, put the cherry mixture in, put on the top crust, lapping over the bottom crust. Put in oven. Bake 10 minutes at 475 degrees F. in electric oven, reduce the heat to 400 degrees F. for twenty minutes of baking, then turn off the heat and leave in the oven for another ten minutes.

Mrs. G. G. Woolard.

GRAPE PIE

1 quart grapes
3 tbsps. flour
1 cup milk
¾ cups sugar
3 egg yolks — whites for meringue
Sprinkle of salt
1 tbsp. butter

Pulp grapes. Heat this pulp so seeds come out, then strain. Grind up hulls, add strained pulp and cook until tender. When tender, usually about 20 minutes boiling, add above ingredients which have been mixed before. Pour this in uncooked pie shell and cook at 325 degrees about 15 minutes, or until crust and meringue are brown. When beating egg whites for meringue add tbsp. sugar to egg whites just before pouring on pie.

Aunt Dora.

ORANGE MARMALADE TARTS

Cream 1 package cream cheese and ¼ lb. butter. Add 1 cup flour and pinch of salt and mix well. Place on board and roll thin and cut out with biscuit cutter. In center of each put small amount of marmalade. Bake a golden brown.

Mrs. Kader Crawford.

PINEAPPLE PIE

2 cups hot crushed pineapple
⅛ cup corn starch
¼ tsp. salt
1 tbsp. lemon juice
¼ cup sugar (2 tbsp. with p. apple)
1 tbsp. butter
1 tbsp. grated lemon rind

Mix cornstarch, salt and sugar. Add to Pineapple. Cook in double boiler 20 minutes, stirring constantly until thick. Add butter, lemon juice and rind. Cool, fill backed pie shell, cover with meringue and bake until nicely browned, in slow oven.

CRUMB PASTRY FOR PIE

1½ cup Graham crackers
1/3 cup melted butter
1 egg white
1/3 cup sugar

Roll crackers fine. Add other ingredients and mix thoroughly. Turn into pan and line pan pressing evenly with fingers. Bake at 400 degrees for 10 minutes.

Mrs. Dalmus Bazemore.

PEACH NUT PIE

Crumb pastry shell
2 cups peaches—fresh
1/3 cup powdered sugar
¼ cup cherries
½ pt. sweet cream
10 marshmallows
½ cup pecans
¼ cup orange juice

Cut marshmallows and add orange juice. Allow to stand while baking the shell. When pie shell is cool fill with sliced peaches, slightly sweetened. Whip cream stiff, add nuts, cherries, and marshmallows.

Pour over the peaches. Place in refrigerator and allow to stand for several hours.

Mrs. Dalmus Bazemore.

FRESH PEACH PIE

1 cup sugar
2 tbsp. flour
¼ tsp. salt
8 peaches, sliced
1 recipe plain pastry

Sift dry ingredients together and mix with peaches. Line pie pan with pastry, fill with peach mixture and cover with top crust. Bake in very hot oven (450) 15 minutes. Reduce heat to moderate (350) and bake 35 minutes longer. Makes 1 (9-inch) pie. If peaches are not good and juicy add 1/3 cup water.

Mrs. G. G. Woolard.

RAISIN PIE

1 cup brown sugar
3 beaten egg yolks
1 tbsp. melted butter
1 cup cooked & drained raisins
1 cup broken nut meats
1/16 tsp. salt
¼ tsp. cinnamon
¼ tsp. nutmeg
3 egg whites, beaten stiff
½ tsp. vanilla
1 recipe pastry

Combine brown sugar, egg yolks, and butter; add raisins, nut meats, salt and spices. Fold in egg whites and add vanilla. Pour into a pastry lined pie pan and criss-cross top crust. Bake in hot oven (450 degrees) 10 minutes and then in a moderate oven (350 degrees) 20 minutes. Makes 9-inch pie.

Mrs. D. N. Hix.

RAISIN CUSTARD PIE

¾ cup sugar
4 tablespoons flour
3 egg yolks
⅛ tsp. salt
1 cup raisins
2 cups milk
¼ cup water
1 teaspoon vanilla
½ teaspoon lemon juice

Mix raisins and water. Heat slowly and cook 5 minutes. Blend sugar, flour, egg yolks and salt. Add milk. Cook in double boiler until thick and creamy, stirring frequently. Add raisins and cook 3 minutes more. Add vanilla and pour into baked shell, top with meringue, and bake in moderate or slow oven for about 15 minutes.

Mrs. Clyde Griffin.

PIE CRUST TREAT (Strudel)

If you have any pie crust left over, roll it out very thin on floured board, sprinkle it with raisins, chopped nuts, cocoanut, sugar, cinnamon and some preserves, and add two teaspoons of Wesson oil on top. Roll this

up into a long roll, sprinkle cinnamon on top and add a little more Wesson oil. Bake in 400 degree oven until brown. When cool, slice aobut 1½ inches thick, and you'll have a delicious snack for that late evening treat.

Mrs. Meyer M. Levin.

ELIZABETH PIE

¼ pound butter
2 cups sugar
4 eggs
2 tablespoons vinegar
2 tablespoons vanilla
1 cup raisins scalded and drained
1 cup broken pecans

Cream butter and sugar and add egg yolks, well-beaten; add vanilla, vinegar, raisins and pecans. Fold in well-beaten egg whites. Bake in uncooked pastry shell 450 degrees F. oven for 10 minutes, reduce heat to 300 degrees and bake until done.

Mrs. L. B. Harrison.

PICKLES, PRESERVES, RELISHES, ETC.

I SHAKE, GENTLEMEN, BUT NOT FROM FEAR.
PICKLES, THEY SAY, ARE THE TOUCH REQUIRED
TO MAKE OF A DINNER A THING INSPIRED.

ARTICHOKE PICKLE

½ peck raw artichokes
2½ pounds brown sugar
½ pound raw sliced onions
1 small box white mustard
1 box whole mixed spices
½ gallon vinegar

Scrub artichokes well. In a jar pack alternating layers of artichokes and onion rings. Let vinegar, sugar and spices come to a boil. Remove and cool. When thoroughly cold put the syrup over artichokes and onions. Seal. Be sure that the vinegar is cold, not necessarily chilled, as warm vinegar will toughen the jar contents. Mrs. W. E. Warren.

BREAD AND BUTTER PICKLES

24 medium cucumbers or 14 lbs.
1 qt. vinegar
4 cups sugar
½ cup salt
1 tbsp. white mustard seed
1 tsp. celery seed
1 tsp. tumeric
6 onions

Slice cucumbers and onions; sprinkle salt over them and let stand 1 hour. Squeeze out as dry as possible, place in pot with sugar, vinegar and spice. Boil 5 min. and then seal. Do not slice cucumbers too thin.

Mrs. J. T. Barnhill, Sr.

BREAD AND BUTTER PICKLES

1 gal. medium cucumbers
8 small white onions
1 green pepper
1 sweet red pepper
½ cup medium-coarse salt
Cracked ice
5 cups sugar
1½ tsp. tumeric
1 tsp. ground cloves
2 tbsp. mustard seed
2 tsp. celery seed
5 cups vinegar

Thin-slice cucumbers. Add sliced onions and pepper cut in narrow strips. Add salt; cover with cracked ice; mix thoroughly. Let stand 3 hours; drain. Combine remaining ingredients; pour over cucumber mixture. Bring to boiling and seal in sterilized jars.

Mrs. Jos. W. Griffin.

CUCUMBER PICKLES

1 peck brine cucumbers
3 quarts vinegar
5 pounds sugar, brown or white
6 large onions
6 pods red pepper
4 tablespoons white mustard seed
4 tablespoons black mustard seed
3 tablespoons celery seed
1 tablespoon tumeric
3 sticks cinnamon
A few cloves
4 tablespoons dry mustard

Soak cucumbers 3 days, changing water each day. Put in cold water with 2 tablespoons alum and bring to the boiling point. Throw in cold water and change until cold. Let ingredients boil and pour over cucumbers. Mrs. A. R. Dunning.

CUCUMBER PICKLES

One-half peck or 3 qts. cucumbers cut up. Sprinkle ½ cup salt, 2½ tsp. alum over pickles. Then pour hot water over them and cover. Let them remain 2 hours . . . remove and drain 1 hour. Put them in pot with heated vinegar just long enough to get hot (not simmer or boil). Remove and pack tightly in jars . . . turn upside down and drain. The heated vinegar mixture consists of . . . boil 3 cups vinegar, 3½ cups sugar, ½ tsp. tumeric, 1 tsp. mixed spice for 30 min. . . . then strain and put some cinnamon bark and spice and pour over pickles in jars.

Mrs. J. T. Barnhill, Sr.

DILL PICKLES

Can the cucumbers the day that they are picked. Wash cucumbers good and dont use too large ones. Pack in jars whole. Make a solution of 18 cups of water, 1 cup of salt and 1 cup of vinegar and boil. Pack dill in the jars between the pickles. Use stems, leaves and seeds, do not dry it but wash it in cold water. Put all the dill you can get from one stalk or to taste to each quart. If the flavor of dill is liked strong put a lot of it in the jars, also put a small pod of red pepper in each jar and a tablespoon of pickling spices and a button of garlic. Onion can be used instead, but not as good. Pour hot solution over the cucumbers to cover and seal tight. Leave a little space at the top of the jar so they can work. If they get cloudy they have not spoiled. Be sure the tops are tight. Leave out for a week or two to watch. The rings can never be taken off. This solution well be enough to make about 11 quarts.

Mrs. Herbert Taylor.

12-DAY PICKLES

Cut lengthwise 75 two to three-inch cucumbers. Bring to boiling 4 quarts water and 2 cups coarse-medium salt; cool; pour over cucumbers; cover; let stand 1 week. Drain. Cover with boiling water; let stand 24 hours; drain. Cover with boiling water, adding 1 teaspoon powdered alum, and let stand 24 hours; drain. Cover with hot syrup.

6 cups vinegar
5 cups sugar
1 ounce celery seed

For 3 successive days drain of syrup, adding 1 cup sugar each day, bring to boiling and pour over pickles. (Total 8 cups sugar.) On the last day, drain, pack in sterilized jars, pour over hot syrup. Seal.

Mrs. Jos. W. Griffin.

14-DAY CUCUMBER PICKLES

Select 75 cucumbers or 2 gallons cut as desired. Place in stone jar and pour over them 2 cups of salt and 1 gallon of boiling water. Let stand one week. On the 8th day, drain well and pour over them one gallon of boiling water. Let stand 24 hours. Ninth day drain and pour over

them one gallon of boiling water and one tablespoon powdered alum. Let stand 24 hours. On 10th day drain and pour over them one gallon of boiling water. Let stand 24 hours. Eleventh day drain, put in pan, and pour over them syrup as follows:

5 pints vinegar
½ ounce celery seed
6 cups sugar
1 ounce mixed spices

Twelfth, 13th and 14th day, drain and reheat liquid each day. Last put cucumbers and liquid on stove and let come to boil. Seal in sterilized jars.

Mrs. Theo Roberson.

CATSUP

1 peck ripe tomatoes
6 red or green hot peppers
6 large onions
3 tbsp. black pepper
4 tbsp. salt
6 tbsp. mustard
2 tbsp. celery seed
1 cup sugar (large)
½ cup horseradish
1 tsp. ground cloves
½ tsp. mace
1½ pts. vinegar

Boil pepper, onion and tomatoes; strain and add seasoning. Boil down thick.

Mrs. Joel Muse.

COLD CABBAGE PICKLE (Uncooked)

8 lbs. ground cabbage
1 pt. horse radish (or 4 tbsp. dehydrated horseradish)
6 sweet green peppers
6 sweet red peppers
4 lbs. sugar
½ lb. white mustard seed
½ gal. vinegar
6 large onions

Grind cabbage and green peppers first and let stand in salt to taste. . . . while you grind and measure other ingredients. Squeeze cabbage and green peppers as dry as possible and mix all together in a large pan. Fill sterilized jars and seal cold. This never spoils and may be kept indefinitely after opening. Delicious with oysters, meats, potatoes, etc.

Mrs. Leman Barnhill.

CHILI SAUCE

12 large ripe tomatoes cut in pieces
3 large onions chopped
2 green peppers, chopped
2 cups vinegar
1 cup sugar
2 tsp. salt
2 tsp. ginger
1 tsp. spice
1 tsp. cloves
½ tsp. mustard

Mix all. Boil two hours. Seal in jars.

Mrs. R. Vernon Bunting.

CHILI-SAUCE

3 pints tomatoes
1 pt. vinegar
8 onions, chopped fine
1 lb. sugar
1 tbsp. each—salt, celery seed, black pepper, cinnamon, and mace

Cook until onions are done thoroughly. Put in jars and seal while hot.

Mrs. J. W. Andrews.

HAYDEN SALAD OR CHOW CHOW

1 gal. cabbage, chopped fine
½ gal. green tomatoes, chopped fine
½ doz. green peppers, chopped fine
1 qt. onions chopped fine, juice thrown away
4 tbsp. mustard
2 tbsp. cinnamon
1 tbsp. cloves
2 tbsp. salt
2 tbsp. celery seed
3 lbs. sugar
½ gal. vinegar

Mix well and cook 30 minutes after it begins to boil.

Mrs. R. J. Peel.

CHOW-CHOW

1 gal. shredded cabbage
½ gal. shredded green tomatoes
1 pt. chopped onion
1 pt. green pepper hash
1 pt. cucumber pickles (chopped)
3 hot green peppers (chopped)
2 tablespoon salt
1 qt. vinegar
3 cups sugar
1 tablespoon each—dry mustard, ground allspice, cinnamon, and turmeric
2 tbsp. celery seed

Mix cabbage, tomatoes, onions, hot peppers and salt. Let stand 10 minutes. Drain, and add remaining ingredients except pepper hash and cucumber pickles. Boil thirty minutes then add hash and pickles. Let mixture come to a rolling boil. Pour in sterilized jars and seal.

To make delicious sandwich spread add 1 pint mayonnaise and 1 small jar French's mustard to recipe before filling jars.

Mrs. Mayo Modlin.

LIPSCOMB CHOW CHOW

4 qts. green tomatoes, 2 qts. onions, 6 lbs. cabbage, 6 hot peppers, 12 green peppers. Grind vegetables through food chopper. Add 1½ c. salt, cover with water and let stand over night.

In the morning boil for 5 minutes. Drain thoroughly. Make the following dressing—5 lbs. sugar, 6 tbsp. flour, 1 cup water, 5 tbsp. dry mus-

tard, 1 tbsp. tumeric, 2 qts. vinegar. Mix flour, tumeric, and mustard to a paste, using the cup of water. Add this paste to the boiling vinegar. Add ½ of the sugar and cook a few minutes stirring constantly. Pour this over well drained vegetables. Add rest of sugar and season with 1 box celery seed and 1 box mustard seed. Seal while hot. Makes 12 pts.

Mrs. J. W. Watts.

PICKLED BEETS

Wash beets well and cook and peel as usual. If small leave them whole. To make syrup add to one pint venegar, one cup of water and four pounds sugar to each 7 or 8 pounds of beets. Boil in this one dozen or more cloves and two sticks cinnamon. Skim off scum, then add beets and cook ten minutes. Remove with a strainer or fork and place in sterilized jars. Pour over syrup and seal while hot.

Mrs. J. B. Coburn.

GREEN TOMATO SWEET PICKLE

Slice a water bucket (1 pk) full of green tomatoes. Pour over them strong lime water to cover. (I use 3 tbsp. lime to each gal. water). Let stand 24 hours then soak in fresh water 24 hours. Boil in alum water (1 level tbsp. of alum to 3 qts. water) until green. Then boil in fresh water to get alum out. Three changes is usually sufficient. For each 2 lbs. of tomatoes add 1¼ lbs. sugar and 1½ pints of vinegar with plenty of spices and boil all together for 1 hour.

Mrs. R. M. Adams, Sr.
by Mrs. Leman Barnhill.

HAWK PICKLES

1 gal. sliced fresh cucumbers, 2 qts. sliced onions, ½ cup salt. Soak for 2 hours in crushed ice. Drain.

1 qt. vinegar, 5 cups sugar, 2 tbsp. mustard seed, 1 tbsp. celery seed, 1 tbsp. tumeric, ½ tsp. ground ginger. Boil for 12 minutes.

Mix sauce and vegetables and boil slowly for 12 minutes. Seal hot.

Mrs. J. W. Watts.

FIG JAM

6½ pounds ripe figs
1 No. 2½ can crushed pineapple
Juice of 3 lemons
10 cups sugar
1 tbps. each cinnamon, cloves, allspice

Mash peeled figs to fine pulp; add remaining ingredients; mix thoroughly; cook until thick, stirring constantly. Seal in hot, sterilized glasses.

Mrs. Jos. W. Griffin.

MUSTARD PICKLES

Select medium size cucumbers. Wash and pack whole in sterile jars, preferably half gallon jars. To each ½ gallon jar add

½ cup sugar
4 tbs. salt
4 tbs. mustard

Fill jars with vinegar and seal. Shake each jar about twice before storing to be sure that all ingredients are dissolved.

Mrs. Bruce Wynne.

MUSTARD PICKLES

2 quarts vinegar
3 cups sugar
6 tbsp. dry mustard
1 tbsp. tumeric
2 tbsp. celery seed
1 cup flour

Cook dressing over low heat, stirring constantly to prevent scorching. When thick, add the vegetables and other ingredients and cook a few minutes. Seal in sterilized jars.

Mrs. A. R. Dunning.

PEPPER HASH

10 green peppers
15 red peppers
15 medium size onions
2½ pts. vinegar
1½ cups sugar
3 hot peppers
3 tbsp. salt

Grind peppers and onions and pour hot water over them. Let stand 15 minutes, then drain well. Cook peppers in vinegar and sugar until tender. Seal in hot jars.

Mrs. T. B. Brandon.

HOT PEPPER HASH

24 green bell peppers
24 red bell peppers
½ peck onions
4 medium cabbage
½ peck green tomatoes
12 green or red **hot** peppers

Grind all the above ingredients and strain through colander. Then add:

1 gallon vinegar
5 lbs. sugar
½ box tumeric
3 tablespoons mustard (dry)
½ box pickling spice (tied in bag)
3 tablespoons white mustard seed
3 tablespoons celery seed
salt to taste

Cook the mixture 30 or 40 minutes, boiling it hard. Seal while hot.

Mrs. John A. Ward.

RED PEPPER RELISH

2 doz. sweet red peppers
7 medium onions
3 cups vinegar
3 cups sugar
2 tbsp. salt
2 tbsp. mustard seed

Grind peppers and onions; combine with other ingredients; boil 30 minutes. Seal hot.

Mrs. A. J. Osteen.

PEPPER RELISH

12 green peppers
12 red peppers
Small jar mustard (10c)
6 tbsp. flour
1 cup sugar
3 tsp. salt
1½ cups vinegar
1 pint mayonnaise

Combine all ingredients except mayonnaise and cook until thick. Add mayonnaise and cook until thoroughly mixed. Seal in sterilized jars. Very good for meat sandwiches.

Mrs. Jack Hardison.

RELISH SPREAD

1 pint Kraft Mayonnaise
1 dill pickle (kosher)
1 garlic clove
Tabasco to taste

Grate dill pickle and garlic. Mix with mayonnaise. Add tabasco to taste.

Mrs. James T. Clay, Carlisle, Ky.

DANDAN'S WINE JELLY

Soak one package of gelatin in two cups of water. Boil three sticks of cinnamon in a little water. Squeeze juice of two lemons. Cut rind. Add two cups of sugar, one quart of boiling water and two cups of wine. Add all to the gelatin and strain in bag. Makes about two quarts.

Junior Guild Cook Book, Rocky Mount, N. C.

SWEET PICKLE PEACHES AND PEARS

24 lbs. peaches, after peeling
8 lbs. sugar
3 pts. vinegar
Handful whole cloves
Handful stick cinnamon

Bring sugar and vinegar and spices to a boil; add fruit; and cook done. Pack in jars. Cook down syrup and pour over fruit. Seal.

Mrs. J. G. Staton.

SWEET PICKLE PEACHES

7 lbs. fruit
3 lbs. sugar
1 pt. vinegar
1 tbsp. cloves
1 tbsp. whole allspice

Tie the spices in a bag and drop in syrup. Boil fruit until tender, remove from syrup, and boil syrup until it is as thick as desired. Pack and seal in jars.

Mrs. Herbert Taylor.

WATERMELON PICKLE — 7 Days

Soak in salt brine 3 days. Fourth day drain and place in cold water and let stand over night in cold clear water. Fifth day heat slowly and boil 5 minutes. Remove rind and place in ice water. Make a strong alum water and soak all day. Sixth day heat slowly in alum water and boil 5 minutes. Take out and put in ice water. Let rind remain in clear water over night. Seventh day add 1 cup sugar and sufficient water to cover rind and let boil 15 minutes. Remove rind and place on dishes to cool. Make a new syrup. Add 1 cup water to 2 lbs. sugar. When syrup boils add rind and let boil until clear white. Remove rind and let cool. Add to syrup 1 pt. of vinegar to each 2 lbs. sugar. Add 1 tbsp. tumeric to 1 gal. pickles. Add cloves and stick cinnamon to taste and tie in bag. Let come to boil. Add rind. Boil 15 minutes.

Mrs. J. O. Manning, Sr.

WATERMELON PICKLE

1 small rind
6 pounds sugar
3 pints vinegar
2 tbsp. whole spice
2 tbsp. whole cloves
3 sticks cinnamon

Peel and cut rind in serving pieces (1x2 inches.) Let soak over night in 1 tube of Lilly lime and water to cover. In the morning rinse well. Cover with water in preserving kettle and boil until tender. Remove from water and cook until clear in syrup made from the sugar, vinegar and spices. (Tie spices in cheese cloth.)

Mrs. J. W. Andrews.

PEAR MARMALADE

Peel, core and slice pears and grind in food chopper, saving all the juice. For every 2 measures of fruit and juice, add 1½ measures of sugar. Cook this slowly until slightly thick; add crushed pineapple, about one No. 2 can, to five or six pints of fruit. Cook about 5 to 10 more minutes. Seal in sterilized jars.

Mrs. S. W. Manning.

ORANGE MARMALADE

1 large orange and 1 large lemon, shaved very thin (about 2 cups). To each cup of fruit add 3 cups water and let stand over night. Next day boil 20 minutes. Set another night. Next day use cup for cup juice and sugar. Boil until jelled (about 20 or 30 minutes). Pour in jars and seal.

Mrs. Rita Everett.

MEATS AND SEAFOOD

SOME HAE MEAT AND CANNA EAT,
SOME CAN EAT AND HAE NO MEAT;
BUT WE HAE MEAT, AND WE CAN EAT,
SAE LET THE LORD BE THANKIT.

NEVER FAIL OMELET

4 eggs
¼ tbs. flour
¾ cup sweet milk
1 tbs. butter

Beat whites until stiff, but not dry. Stir yolks well, slowly add flour and stir until smoothly blended. Add milk, mix well and lightly fold in stiffly beaten whites. Grease iron skillet lightly and place over flame until very hot. Pour omelet and cook in moderate oven 10 minutes, or until mixture seems firm in center when tested with a silver knife, also slightly browned. Loosen sides and bottom with spatula, place platter close to skillet and flip omelet half over and lift quickly onto platter. Sprinkle salt and pepper over omelet and cover with melted butter. Serve piping hot. Minced ham, chicken, asparagus, onion and Spanish sauce may be used to vary the recipe. The secret of omelet making is to add salt after it is cooked.

Mrs. A. R. Dunning.

CHEESE SOUFLE

Temperature: 325 F. Time: 1 hr.

2½ tb. butter
2½ tb. flour
1 c. milk
½ t. salt or more
¼ lb. sharp cheese
4 eggs, separated

Make a thick white sauce of butter, flour, and milk. Season. Add chopped or grated cheese and stir until melted. Beat in egg yolks. Cool slightly while beating egg whites. Fold in stiffly beaten whites. Season to taste. Pour into casserole lightly buttered on bottom only. Set in pan of hot water. Bake until firm in center. (Cayenne and mustard may be added to sauce for additional flavor.)

Louise Griffin.

CHEESE SOUFFLE

3 level tbs. flour
3 level tbs. butter
3 eggs, separated
1 c. milk
1 c. grated cheese
Salt to taste
Dash of cayenne
Pepper (a dash of chili or curry powder may be used.)

Put the butter and flour together in saucepan, stir until blended without browning. Add milk, a little at a time, and stir until mixture comes to a boil. Add grated cheese, salt and pepper. Mix thoroughly and set aside off flame to cook. Beat the egg yolks, add to the mixture and blend. Last, fold in well beaten whites and turn into a deep, well grased casserole. Bake for 30 min. at 350.

Mrs. Luther Peel, Sr.

GOULASH

1 lb. hamburger
1 large can tomatoes
2 cans chili con carne beans
4 large onions and 2 bell peppers (cut fine)

Cook 2 or 3 hours. When done add 1 box cooked spaghetti.

Mrs. Rita Everett.

ROAST CHICKEN SUPREME

Select a chicken suitable for roasting. Have the bird dressed and drawn and the leg tendons cut. Rinse inside and out with cold water and dry thoroughly. Sprinkle inside of bird with salt. Put in stuffing quite firmly but do not pack. For a 4-pound chicken use 4 cups of any preferred stuffing. Make a paste of ½ cup unsalted fat and 1 cup flour. Rub over chicken. Place on rack in roasting pan and roast uncovered in moderately slow oven (300-325 degrees) 22-25 minutes per pound.

Bread Dressing

2 cups bread crumbs
4 tbsp. butter, melted
½ tsp. sage
½ tsp. thyme
1 tbsp. finely minced parsley
1 tsp. salt
¼ tsp. pepper
¾ tsp. water or stock

Break day-old bread into ½-inch pieces and measure 2 cups. Add remaining ingredients, stirring lightly.

Celery Dressing

3 cups dried bread or toast crumbs
1½ cups diced celery and chopped celery leaves
1 small onion, minced
6 tbsp. melted butter
1 tsp. salt
⅛ tsp. pepper
½ tsp. sage
1/3 cup water or stock

Toast day-old bread until light brown and break into very small pieces. Fry celery and onion in butter about 3 minutes and add with seasonings to crumbs. Add water and mix lightly but thoroughly. If used for poultry, one-third of the stewed minced giblets may be added.

Contributed.

BRUNSWICK STEW

1 chicken (3 or 4 lbs.)
2 lbs. fresh pork
2 qts. tomatoes
1 qt. corn
1 qt. butter beans
2 tbsp. vinegar
1 scant tbsp. sugar
2 tbsp. tomato catsup
1 small onion, chopped
Salt, cayenne and black pepper

Cook chicken until bones can be removed. Pork may be cooked with chicken or cooked inside of oven and chopped and added to chicken. In

separate pot, cook tomatoes, butter beans, and onion until nearly thick. Barbecue may be substituted for pork if desired. However, if barbecue is used, use only about a pound and leave off the vinegar and cayenne pepper.

Mrs. H. D. Harrison.

CHICKEN BRUNSWICK STEW

Two 3-pound chickens, water to cover, 2 tablespoons salt, corn cut from 6 large ears or 1 No. 2 can whole grains, 5 medium onions, chopped, 2 large green peppers, chopped, 5 large ripe tomatoes, peeled and chopped, or 1 No. 2½ can, ½ lb. salt pork (lean), 2 lbs. lima beans, shelled, or 2 packages frozen beans, 1 teaspoon tabasco, or 1 pod red pepper, ½ teaspoon black pepper, 2 bay leaves.

Wash whole chickens, place in large pot, cover with water, add salt and bring to boil. Reduce heat so that pot simmers. Continue for 1½ to 2 hours 'til meat begins to separate from bones.

Add all vegetables. Slice salt pork down to skin but not through it, add along with vegetables. Add the seasonings. Reduce heat very low 'til stew barely simmers. Stir frequently so that stew does not stick to bottom. Taste and add more seasonings if desired.

In 2 to 2½ hours, the stew will be a perfectly blended mixture of chicken meat and vegetables, of thick mushy consistency. Remove chicken bones and serve piping hot. Serves about 10.

Arline M. Harrison.

CHICKEN IN CASSEROLE

Prepare chicken as for fried chicken. When well browned, put in a casserole, cover with a cream gravy and a liberal dash of salt and pepper. Cover and bake in a moderate oven 1 hour or until tender. Serve from baking dish.

Mrs. H. D. Harrison.

CHICKEN WIGGLE

1 3 to 4 lb. hen cooked
1 can mushrooms
1 can pimentoes
1 box spaghetti
1 can tiny peas

Combine chicken stock and evaporated milk to make about 1 qt. of liquid. Add salt and pepper to taste. Cook spaghetti about 15 minutes in chicken stock. Add other ingredients and keep over hot water. Serve in individual patty shells. Serves 8-10.

Mrs. J. H. Thomas, Greenville Service League Cook Book.

BARBECUE CHICKEN

1 young chicken about 3 or 3½ lbs.
1 tbsp. salt

Barbecue Sauce

¾ cup vinegar
1 small pod red pepper (or more)
1 tsp. salt
2 tsp. sugar
½ stick butter

Split chicken on back and rub well with lard (or butter) and salt; place skin up in a roaster (lid on) and add ¾ cup water. Cook until tender and brown. Turn chicken over so as to brown both sides. Combine sauce ingredients in a pan and let come to boil, then pour over chicken. Baste the chicken often with the sauce. Set oven around 375 degrees for the first hour, then 425 degrees. Cook around two hours.

Mrs. H. L. Barnhill.

BARBECUED CHICKEN

Barbecue Sauce: 1½ to 2½ pound young chicken (broiler).

1 teaspoon salt
½ teaspoon pepper
1 tablespoon paprika
1 tablespoon sugar
1 medium onion, chopped fine
1 cup tomato puree or catsup
1/3 cup fat
½ cup hot water
1/3 cup lemon juice or vinegar
1 tablespoon Worcestershire sauce

Blend salt, pepper, paprika and sugar in saucepan. Add onion, tomato or catsup, fat and water. Heat to boiling. Remove from heat, add lemon juice and Worcestershire sauce.

Cut chicken in half or quarters. Arrange in shallow baking pan. Brush with hot barbecue sauce, cover and bake in moderate over 350 degrees, until about half done. Uncover, continue cooking and baste frequently with hot barbecue sauce until chicken is tender and browned. Total cooking time 1 to 1½ hours, depending upon size.

Mrs. John A. Ward, Jr.

CHICKEN CHOW MEIN

1 5 to 6 lb. hen
8 cups chicken stock
5 cups chopped celery
5 cups chopped onions
4 cans bean sprouts
1 small sweet pepper, chopped
1 clove garlic
2 oz. soy sauce
1 can mushrooms
½ cup flour or cornstarch

Cook chicken until very tender in enough water to make eight cups of stock. Salt chicken to taste while cooking. When cool chop fine, put back in stock. Add all the above ingredients except bean sprouts and

flour. Cook slowly for about one and one-half hours. Add bean sprouts and cook half an hour longer. Then thicken with the flour. Serve over noodles and rice. Serves about 16.

Mrs. Lee Reynolds.

CHILI CON CARNE

1½ cups red kidney beans
or No. 2 can kidney beans
1 large sliced onion
1 chopped green pepper
1 pound ground beef
1 T. fat melted
1 No. 2 can tomatoes
⅛ t. paprika
3 whole cloves
1 bay leaf
⅛ teaspoon cayenne pepper
1-2 tablespoons chili powder
2 tablespoons butter
1½ teaspoons salt

Soak chili beans overnight and cook in boiling salted water, until tender, or use canned beans. Fry onion, green pepper and beef in the fat until beef changes color. Add tomatoes, seasoning, butter, and salt. Simmer about 2 hours adding water if necessary. Just before serving combine sauce with equal amount of beans. If the beans are cold let stay in the skillet with the sauce until they are heated through thoroughly.

Catherine York.

CHICKEN CROQUETTES

Mix 2 cups of ground chicken with 1 cup of thin sauce, 1½ teaspoon salt to each cup of sauce, 1 teaspoon lemon juice to each 2 cups of chicken. Chill. Make into croquettes, dip in beaten eggs, roll in cracker crumbs, and fry in deep fat a few at a time.

Mrs. Henry Griffin.

BAKED HAM

Temperature: 300 F

Time: 10 to 12 lb. ham—25 min. per lb. Larger hams —20 min. per lb. Half hams—30 min. per lb.

Put a well-scrubbed cured ham on a rack in an uncovered pan, skin side up, and place in a slow oven. Cook until done, or until meat thermometer reads 170 F. 45 minutes before the baking is completed take from the oven, remove th rind, and cover with **one** of the following, moistened with fat from drippings:

1 c. brown sugar
1 c. brown sugar & 2 tb. flour (an excellent mixture)
1 c. brown sugar and 2 tb. vinegar (fruit juice or cider)
1 c. brown sugar and ¼ c. fine breadcrumbs.

Pat the mixture on the ham. Stick surface with whole cloves. During the last 10 min. of the cooking period, the oven should be hot enough to brown the mixture (450 F.)

Louise Griffin.

CASSEROLE OF CHOPS

4 pork chops
1½ cups cubed Irish potatoes
1 cup sliced carrots
1 cup garden peas
¼ cup diced celery, if desired
Salt and pepper
¼ cup hot water

Flour chops and brown quickly in hot fat. In large casserole place potatoes, carrots, peas, celery, and sprinkle with salt and pepper; add hot water. Top with browned chops; sprinkle them with salt and pepper. Cover and bake in moderate oven, 350 degrees, 1 hour. Serves 4.

Mrs. Joseph Griffin.

PORK CHOPS
(Meal in One)

4 pork chops
4 onions
4 carrots
4 potatoes

Salt pork chops and brown in deep frying pan. Add onions, carrots and potatoes, whole. Almost cover with water. Cover pan and cook about 1½ hours.

Mrs. Lee Reynolds.

CHOPS WITH SWEET POTATOES AND PINEAPPLE

Place in a skillet 4 tablespoons shortening. Add and Brown 6 thick pork chops. Season with salt. Peel 3 large sweet potatoes. Cut in half and rub with lemon juice. Place potatoes over meat. Add 6 slices of pineapple. Wash and remove pits from 12 large prunes. Insert in prunes 12 cloves. Add prunes and pour over ½ cup pineapple juice. Cover. Cook on high heat, when steaming, turn to low for 45 minutes. Serves six.

Mrs. John D. Harrison, Jr.

CHITTERLINGS

1 lb. prepared chitterlings
2 tbsp. lard
Salt and pepper to taste
Vinegar to taste

Cut chitterlings in small pieces; melt lard in frying pan. Add chitterlings, salt and pepper to taste and fry brown, stirring constantly to prevent sticking. Serve with vinegar if desired.

Mrs. J. L. Harris.

MEAT CROQUETTES

Temperature: 375 F.
Time: About 2 to 4 min.
(Approx. 12 croquettes.)
1½ to 2 c. chopped cooked meat
1 c. thick tomato or white sauce
1 tb. minced onion
1 t. lemon juice
½ t. salt
⅛ t. pepper
dash of cayenne
beaten egg
sifted soft crumbs

Blend meat, sauce and seasonings. Taste and add more seasoning if necessary. Chill. Shape into balls, cakes, croquettes, or cutlets, using 1

rounded tb. of the mixture for a medium-sized croquette. Roll in crumbs, then in egg diluted with 1 tb. water for each egg, then in crumbs again. Let dry about 1-2 hr., preferably in the refrigerator. Fry in deep fat until nicely browned. Drain. Serve hot, plain or with mushroom, parsley, tomato, or white sauce.

Louise Griffin.

MEAT LOAF

1 lb. ground beef
½ lb. ground pork
½ lb. ground veal
2 teaspoons salt
½ teaspoon pepper
1 cup bread crumbs (or corn flakes)
2 tablespoons butter
½ cup minced onion
½ cup diced celery
½ cup sweet milk
1 egg (beaten)
1 green pepper (chopped fine)

Mix together well. Pack into loaf and place in pan, putting a little water in bottom of pan. Pour over the loaf 1 can tomato sauce or ½ can tomatoes, covering this with 4 strips of bacon. Add a dash of sage if preferred. Cook uncovered at moderate temperature approximately 375 degrees for 1¼ hours.

Note: Cut ingredients in half for small family.

Ethel B. Ward.

SPICY MEAT LOAF

Temerature 350 degrees
Time: 1½ Hrs.

1 slightly beaten egg
1 cup milk
1 cup dry bread crumbs
2 lbs. ground beef
2 T. chopped onions
2 tsp. salt
¼ tsp. pepper
¼ cup ketchup

Combine egg and milk, add bread crumbs, and allow to soak until milk is absorbed. Add beef, onion, salt, pepper, and blend. Pack in loaf pan or shape in loaf in a shallow baking dish. Spread top with ketchup.

Mrs. John D. Harrison, Jr.

HAMBURGER PIE

3 tablespoons chopped onion
1 Tablespoon fat
1 pound ground beef
2 cups cooked or canned tomatoes
1½ teaspoons salt
Dash of pepper
1 teaspoon paprika
Potato topping

Fry onions in fat. Add beef and brown well. Add tomatoes and seasonings. Turn into baking pan or casserole. Cover with Potato Topping and bake in hot oven (400 deg. F.) 30 minutes to brown. Serves 6-8.

Potato Topping

Combine 3 cups seasoned mashed potatoes, 1 egg yolk and 2 tablespoons melted butter. Beat until light and fluffy. Spread on meat.

Mrs. J. L. Harris.

HAMBURGER HEDGEHOGS

1 pound hamburger
½ cup rice, washed
1 clove garlic, minced
1 onion, chopped fine
2 teaspoons salt
¼ teaspoon pepper
1 tbs. minced parsley

Mix all ingredients together thoroughly and make into twelve balls. Arrange the balls in one layer in a large, shallow saucepan or skillet. Pour on boiling water, sufficient to come almost to the top of the balls. Cover and allow to simmer for one hour. Serve plain or with a tomato sauce, or, if liked, a little of the broth can be thickened to make a sauce. Serves 6.

Mrs. Lee Reynolds.

BARBECUED FRANKFURTERS

6 frankfurters
1 tbsp. butter
½ onion chopped
1 tsp. paprika
4 tsp. sugar
½ tsp. pepper
1 tsp. dry mustard
4 tsp. worcestershire
¼ tsp. tabasco
¼ cup catsup
3 tbsp. vinegar

Melt butter, add onion and cook until clear. Add seasoning. Slit each frankfurter, place flat in baking dish with slit side up. Pour sauce over all and bake at 350 degrees in oven for 20 minutes.

Mrs. Earl Wynne.

BARBECUED STEAKERS

1½ lbs. ground chuck or round beef
2 tbsp. fat
½ cup catsup
2 tbsp. brown sugar
2 tbsp. vinegar
2 tsp. Worcestershire sauce
2 tsp. mustard
½ tsp. salt
Pepper

Shape meat into 6 round balls; saute in hot fat in skillet until lightly browned on all sides. Combine remaining ingredients and pour over meat balls. Continue cooking over medium heat, basting frequently with sauce for about 15 minutes longer. Lift balls onto platter and spoon remaining sauce over them.

Mrs. S. W. Manning.

SAUSAGE AND SWEET POTATO PIE

4 medium potatoes
½ cup orange juice
1 egg
1 tbsp. grated orange rind
½ tsp. salt
1 lb. sausage meat

Cook sweet potatoes in boiling salted water until tender. Mash potatoes and add orange juice, rind, egg and salt. Beat well. Cook sausage in skillett until lightly browned. Drain off drippings. Place meat in bottom of 8-in. pie pan. Top with potato mixture, brush with 1 tablespoon drip-

pings. Bake in moderate oven 30 minutes. Turn out on hot platter so that sausage is on top. Serve in pie shaped wedges.

Mrs. Mayo Modlin.

WILD DUCK OR GOOSE

After the fowl has been dressed, soak it in soda water (heaping tablespoon of soda to a dish pan of water) for 15 minutes. Wash thoroughly and then prepare as follows: Salt and pepper inside and out . . . place fowl in roaster . . . cut an onion in half and place ½ only in each end of pan . . . lay 3 strips of bacon across fowl . . . add 1 cup water . . . set oven at 350 and cook with top on roaster. If you find the fowl is tender remove roaster top.

Dressing

2 eggs . . . beaten
6 slices bread . . . not toasted
½ small box crackers
½ stick butter
½ tsp. poultry seasoning
½ tsp. celery seed
1 onion . . . diced
2 or 3 sprigs parsley

Tear bread in small pieces, crumble crackers, add enough warm water to soften; add melted butter, beaten eggs and seasoning. Bake at 400 until brown. (Use this same dressing to stuff fowl except melt butter in frying pan and cook on top of stove until thick enough to stuff fowl.

Mrs. Hugh Wyatt.

SWISS STEAK

2 lb. steak
3 tbls. shortening
1 medium sized onion (or more to taste)
2 cups tomatoes or juice

Heat lard in frying pan. Fry onions and take out of pan. Brown steaks on both sides. Put onions back in pan. Add tomatoes or juice. Let simmer for about 45 minutes. A cheaper type of meat can be used and made very good in this way.

Mrs. Dalmus Bazemore.

SPAGHETTI DINNER

1 lb. ground beef
1 bell pepper
1 medium onion
1 can tomato soup
1 large can tomatoes (about ½ cup tomato catsup may be used in place of soup)

Brown ground beef, minced onion and pepper. Add 3 tbsp. fat if needed. Add tomatoes and tomato soup. Add salt and pepper to taste. Boil on medium high for 30 minutes or until mixture is the thickness of a medium white sauce. Follow directions for boiling spaghetti. Serve sauce over spaghetti while hot. Serves 8.

Mrs. Luther Peel, Jr.

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STEAK SANDWICHES

1 lb. ground steak or hamburger
1½ tsp. Worcestershire sauce
Salt and pepper
Catsup and onions

Butter slices of bread. Mix well the meat sauce, salt and pepper to taste. Spread amply on bread. Spread catsup over this and dot with chopped onions. Place in cold oven. Cook slowly in order to cook meat before burning the bread—oven about 275 degrees.

Laura N. Sullivan.

STUFFED PORK CHOPS

8 pork chops cut thin
½ cup tomato juice

Stuffing

2 tbsp. melted butter
1½ cups bread crumbs
1½ cups cracker crumbs
1 tsp. salt
Dash of pepper
½ tsp. sage or poultry seasoning
¼ cup diced celery
4 boiled eggs (chopped)
1 cup milk or stock

Mix stuffing ingredients with either leftover stock or milk. Wipe chops, rub with salt and pepper. Place them together with stuffing between. Put into greased baking pan. Add tomato juice. Bake in preheated oven at 350 degrees about an hour or until tender.

Mrs. T. F. Harrison.

ITALIAN SPAGHETTI

4 slices bacon
4 tbsp. olive oil
2 tbsp. chopped parsley
4 medium onions
2 cloves garlic
2 No. 2 cans strained whole tomatoes
4 cans tomato paste
2 lbs. Italian spaghetti, long and thin
2 tsp. Worcestershire sauce
1 can button mushrooms
1 green pepper
1½ lbs. ground round steak
2 eggs

Fry out bacon until crisp and cut into small pieces. Combine the round steak, eggs and green pepper, chopped, and sear in the bacon fat until white. Do not brown. Add all the other ingredients to the meat in skillet and simmer mixture very slowly for 3 hours. Keep covered and keep the steam inside while cooking. Prepare the spaghetti by lowering it slowly into a large kettle of rapidly boiling water, salted. Cook until tender, about 20 minutes. Remove to strainer, allow hot water to run through the spaghetti. Drain thoroughly and when ready to serve, place on dish and pour over it the hot sauce. Grated Italian cheese can also be used as a topping.

Mrs. J. L. Harris.

EASY ITALIAN SPAGHETTI

For spaghetti, buy an 8-ounce box of spaghetti and boil in salted water as directed on box.

Sauce

1 lb. ground beef
1 large onion
1 large bell pepper
1 14 oz. bottle catsup
1 tablespoon shortening
Few drops Texas Pete Hot Sauce
1 teaspoon salt
½ cup water

Melt the shortening in frying pan. Add ground beef and cook until it begins to brown. Add chopped onion and pepper. Stir and cook until the onions clarify. Add salt, catsup, and Hot Sauce. Rinse out catsup bottle with water and add to sauce. Simmer slowly for 15 minutes.

To serve, Rinse spaghetti thoroughly with cold water to wash out excess starch, then with hot water to reheat it. Mix the spaghetti and sauce. Serve at once or keep hot over boiling water. Serve with grated American cheese sprinkld over the top.

Mrs. W. H. Abernathy.

HASLET STEW

1 select medium haslet
2 or 3 lbs. of pork bones (such as back bone or spareribs)
Salt, pepper (both red and black) sage to taste
Corn meal for dumplings

Cut the best part of the liver and heart in small pieces, using only a small portion of the lights. Wash well and place in heavy pot covered with hot water. Boil for five minutes . . . pour off water. Cover with water, add meat bones, cut into small pieces; season and cook until tender. About 30 minutes before serving make small corn meal dumplings and cook until gravy is slightly thickened.

Mrs. J. T. Edmondson.

VEAL AND PEPPERS

1 lb. veal
1 can tomatoes
1 onion, chopped
3 sweet peppers

Salt and flour veal and fry until brown. Add tomatoes, and onions and cook about one hour. Cut peppers in halves, lay on top of veal and tomatoes, cook 15 minutes. Serves four.

Mrs. Lee Reynolds.

DEVILED CRAB

1 lb. crab meat
3 hard boiled eggs
lemon juice to taste
½ cup cracker crumbs
2 tsp. prepared mustard
1½ tbsp. worcestershire sauce
1 small can Carnation or pet milk
1 tsp. salt
cayenne pepper
½ cup butter (melted)

Mash eggs, add butter, mustard, salt and pepper, cracker crumbs, worcestershire, and milk; mix this with the crab meat; add lemon juice to taste. Put into shells or casserole, sprinkle with bread crumbs and dot with butter. Bake at 400 until nice and brown.

Mrs. Arthur Beale, Washington, N. C.

MILLER AND RHOADS' DEVILED CRABS

Pick all the particles of shells from a quart of crab flakes. Add to it 1 teaspoon of salt, ¾ teaspoon of tabasco sauce, 1 teaspoon of Worcestershire sauce, 1 tablespoon f butter and 1½ cups of thick white cream sauce. Mix all together and put into the shells. Then beat 2 eggs and spread on the surface of the filling, particularly on the part where the meat and shell come together, to prevent fat from soaking into the filling. Finally, dust carefully with the buttered bread crumbs. Put them, 2 or 3 at a time, into a frying basket in deep fat at 375 to 380 degrees F. for about one minute, or until a golden brown color.

Mrs. Henry Griffin.

ESCALLOPED OYSTERS

1 qt. oysters
3 tbsp. butter
2 cups oyster crackers
Salt and pepper to taste
1 egg
½ cup milk
1 tsp. Worcestershire sauce
½ cup buttered bread crumbs

Wash oysters. Put in buttered baking dish. Place layer of oysters, salt and pepper and bits of butter, then a layer of crushed crackers. Repeat until all is used. Beat egg, milk and sauce together. Pour over oysters. Cover top with buttered crumbs. Bake 30 minutes at 400 degrees or until brown.

Mrs. J. O. Manning.

LOBSTER NEWBURG

2 cups lobster meat
6 tablespoons butter
2 tablespoons flour
1 teaspoon salt
1 cup milk
1 cup cream
1 egg, beaten
1 tablespoon lemon juice
2 tablespoon sherry
6 large puff shells

Saute lobster in butter, stirring. Blend in flour and seasonings. Add milk and cream, stirring; cook until thickened. Stir a little of sauce in beaten egg, then add to mixture. Simmer 5 minutes. Add lemon juice and Sherry. Serve at once in hollow center of puff shells. Makes 6 servings.

Mrs. J. L. Harris.

SALMON LOAF (Serves 6)

1 lb. can salmon
2 cups soft bread crumbs or 1 cup crumbs and 1 cup mashed potatoes
1 tsp. salt
1 egg slightly beaten
Liquid drained from salmon plus milk to make one cup.

Bone and flake salmon. Add remaining ingredients. Mix well. Turn into greased baking pan. Bake in moderate oven 40 minutes.

Mrs. Mayo Modlin.

FISH CHOWDER (Rock Muddle)

4 or 5 lb. fish (Rock preferred)
4 cups boiling water
½ lb. salt fat pork
2 cups chopped onion
5 hard boiled eggs
Cracker crumbs
¼ stick butter
Salt and pepper to taste

Slice pork and place in deep kettle, fry until crisp. Remove pork and add boiling water, onions, salt and pepper. When this is boiling, lay in fish which has been cut into slices. Cook until tender. Remove fish from kettle and place on platter, garnish with parsley and a few slices of hard boiled eggs.

Chowder

To the fish stock, add butter, hard-boiled eggs, chopped, and enough cracker crumbs to thicken to the consistency desired. A dash of tomato catsup may be added. Serve immediately.

Mrs. H. D. Harrison.

SUPREME OF FISH

Cut fish steak in pieces for serving, sprinkle with salt, dip in cream, roll in flour, place in baking dish, and pour over enough cream to cover. Do not allow the pieces to overlay in the baking dish. Bake in an oven

at 400 degrees F. until most of the cream is absorbed and the fish is well browned. Any firm white fish may be used. Serve with soft corn bread.

Soft Corn Bread

1 cup sifted corn meal
2 tablespoons shortening
½ cup boiling water
2 teaspoons baking powder
1 cup milk
½ cup boiled rice
1 teaspoon salt
1 teaspoon sugar
2 eggs
¼ cup butter

Sift together the corn meal, sugar and salt. Add shortening and pour over this the boiling water. Beat until all lumps disappear. Cool slightly, add rice, well beaten eggs to which baking powder has been added just before the last turn of the beater. Add the milk. Pour into a well greased baking dish and bake at 400 degrees F. for 45 minutes. Serve hot with butter.

Mrs. James B. Bell.

FISH AU GRATIN

Temperature: 400 F.
Time: 20 to 35 min.
(4 servings)
1½ c. milk
¼ c. butter
¼ c. flour
2 c. flaked fish
½ T. salt
⅛ T. pepper
grated cheese, crumbs

Prepare sauce of butter, flour, milk and seasonings. Add fish: Season somewhat if necessary. Place in shallow casserole or scallop shells. Top with cheese and crumbs, mixed. Bake until top is well browned and the sauce is bubbly.

Louise Griffin.

SEAFOOD SURPRISE LOAF

2 cups shrimp, diced, or crab meat
1 tablespoon gelatine
¼ cup cold water
½ cup boiling water
½ cup celery, chopped
2 tablespoons sweet pickle, chopped
2 tablespoons olives, chopped
2 tablespoons lemon juice
½ cup mayonnaise
¼ cup ketchup
¼ teaspoon salt

Soften gelatine in cold water for 5 minutes. Add boiling water and stir until dissolved. Combine all ingredients, mix well and season to taste. Turn into a greased loaf mold, chill until firm. Unmold on a bed of lettuce and garnish with sliced olives. Serves 6.

Mrs. J. L. Harris.

SEA FOOD COCKTAILS

Crab Meat Cocktail

Flake 1-1½ oz. can crab meat, removing all flat bones. Combine with 1 cup finely chopped celery. Chill and serve in lettuce lined cocktail cups with cocktail sauce.

Oyster Cocktail

Drain oysters, allowing 6 small or 4 large oysters for each serving. Chill and serve in cocktail cups with cocktail sauce and wedge of lemon . . . or place oysters in shell on crushed ice and serve with tiny cup of cocktail sauce in center.

Shrimp Cocktail

Clean canned or fresh cooked shrimp, removing black line from back. Chill and serve in lettuce lined cocktail cups, using 6 tbsp. finely chopped celery to one 5¾ oz. can ¾ cup fresh shrimp. Serve with cocktail sauce.

Cocktail Sauce

6 tbsp. catsup
2 tbsp. lemon juice
1 tbsp. horse-radish
¼ tsp. grated onion
1 tsp. Worcestershire sauce
2 drops Tobasco sauce
Salt to taste

Blend well and chill choroughly before using. Serve with sea-food cocktails.

Selected.

SAVORY SHRIMP STEW

1 large onion, finely minced
½ garlic clove
4 tbsp. butter
4 tbsp. flour
½ tbsp. prepared mustard
Paprika
½ tsp. sugar
1¼ tsp. salt
⅛ tsp. pepper
2 cups canned shrimp
3 cups milk

Cook onion and clove in butter until onion is tender. Remove clove and add to the butter the flour, mustard, sugar, salt and pepper. When thoroughly blended add shrimp and milk, stirring constantly. Serve at once with paprika dashed on top.

Mrs. R. L. Coburn.

FRESH COOKED SHRIMP

Wash the raw shrimp well and cover with boiling salted water allowing 1 tbsp. salt to every 2 qts. water. Cook 20 minutes, then drain.

Remove the shells and also the black intestinal vein which runs the entire length of the tail portion.

It has been proven to be easier to remove the shell and intestinal vein before cooking.

Selected.

CELERY STUFFED WITH SHRIMP

1 cup cooked shrimp
2 cups grapefruit segments, chilled
3 ounces cream cheese
2 tbsp. Mayonnaise
¼ tsp. salt
6 pieces crisp celery, lettuce

Clean shrimp, cut into small pieces. Drain grapefruit. Mash cheese and add mayonnaise, salt and cream cheese together. Add shrimp and

mix well. Stuff celery with mixture, cut into 1 inch slices. Fix on lettuce with grapefruit segments. Sprinkle with French dressing. Serves 6.

Mrs. Myrtle Brown.

CLAM CHOWDER

Grind up 1 quart clams with one large onion. Cut up 4 large white potatoes. Fry 4 slices side meat. Pour clams, onions and potatoes into the grease (remove meat). Put cup of water to it and all of clam juice. Let it boil slowly for an hour.

Mrs. R. C. Stokes, Jr., Greenville Service League Cook Book.

TUNA CASSEROLE

1 can tuna fish
1 small pkg. potato chips
1 small can pimento
½ green pepper

Make cream sauce and mix with above ingredients. Line casserole with potato chips and put in the above mixture. Cover with potato chips and bake in hot oven 25 minutes.

Mrs. Dean Speight.

OYSTER MILK STEW

1 pt. oysters
1 qt. milk
½ stick butter
Salt and pepper to taste

Place milk, butter, salt and pepper in top of double-boiler. When milk comes to a boil, pour in oysters and cook until edges are thoroughly curled.

Mrs. Herbert Taylor.

FRIED OYSTERS

Take large oysters from liquor and place in a cloth to dry. Put lard in a thick bottomed frying pan. Season oysters with pepper and salt, dip each one in well-beaten egg, then in cracker crumbs rolled fine, until it will take up no more. Place them in hot grease and fry until they are a delicate brown, turning them on all sides with a spatula. Serve crisp and hot.

Mrs. Henry Griffin.

VEGETABLES

BETTER IS A DINNER OF HERBS WHERE LOVE IS
THAN A BOUNTIFUL TABLE AND HATRED THEREWITH

PANNED APPLES

Peel 8 apples (York cooking apples are best) cut up into quarters, wash, put into sauce pan, cover with a cup of sugar, add ½ cup cold water, 2 teaspoons of nutmeg, ¼ of a stick butter. Let cook until apples are tender. Remove apples from pan and cook syrup until it forms a thread and pur over apples and serve.

Mrs. J. T. Barnhill, Sr.

HOT ASPARAGUS DISH

1 can mushroom soup
1 can Chow Mein Noodles
1 small can asparagus

Heat soup with ¼ cup water added. Heat asparagus seperately. Put Chow Mein Noodles on platter. Put asparagus on top of noodles and pour soup over all.

Mrs. Herman Bowen.

HARVARD BEETS

12 small cooked or one No. 2 can of beets — sliced or diced
½ cup sugar
2 tablespoons Wesson oil
½ tablespoon corn starch
¼ cup water
¼ cup vinegar

Mix sugar and corn starch, add water and vinegar and boil five minutes. Add beets and let cook over low flame for 30 minutes.

Mrs. Joel Muse.

BAKED BEANS (Boston Style)

1 lb. Navy or California pea beans
½ lb. diced salt pork
1 tsp. salt
3 tbsp. brown sugar
½ tsp. dry mustard
1 small onion diced
1 tsp. Worcestershire sauce
2 tbsp. molasses

Wash and pick beans and soak over night. Drain. Cook slowly in boiling water, which has been salted, about 30 minutes, then drain. Lay half of pork and onion on bottom of pot which has a tight lid and cover with half the beans. Put in the rest of the pork, onions and beans. Make a paste of the sugar, salt, mustard, Worcestershire and molasses and add to beans. Pour enough boiling water to cover beans, place in oven which has been heated to 200 degrees and cook for ten (10) hours. Add water while baking if needed. During the last half hour of cooking remove lid and allow heavy browning.

Mrs. J. L. Harris.

LENTEN BAKED BEANS

¾ cup minced onion
1½ cups minced green pepper
4 tbsl. butter
1 No. 2 can (5 cups) baked beans
¾ cup grated American cheese
½ cup soft bread crumbs

Cook onion and green pepper in 2 tbsp. butter until tender. Add the

beans and arrange in layers with pickle and cheese in 1½ quart casserole. Top with bread crumbs mixed with remaining 2 tbsp. butter melted. Bake in a hot oven 425 F. for 30 minutes. Serves 6.

Mrs. James T. Clay, Carlisle, Ky.

CORN PUDDING

1 can corn
2 tbsp. flour
1 tsp. salt
1½ tbsp. butter or substitute
1 cup milk
2 eggs

Make a white sauce of the flour, salt, butter and milk. Add the corn. Beat the eggs, add them to the corn mixture. Turn the mixture into a buttered baking dish and place the dish in a pan of hot water. Bake in a moderate oven until mixture is firm. Serve hot.

Mrs. G. G. Woolard.

CORN PUFF PUDDING

½ No. 2 can (about 1 cup) cream style corn
1 cup soft bread crumbs
2 eggs separated
1½ cups milk
2 tsp. grated onion
Salt and pepper

Combine corn and bread crumbs. Let stand 10 minutes. Beat egg yolks, add milk, onion, corn mixture, salt and pepper. Beat egg white. Fold in. Bake in moderate oven (350 degrees) 1 hour 10 minutes.

Mrs. Herman A. Bowen.

CREAM CABBAGE OR CAULIFLOWER & CHEESE CASSEROLE

Cook 1 cabbage or cauliflower tender in salt water. Place layers of cabbage, cheese, cream sauce, salt and pepper in casserole and bake slowly.

Mrs. Rita Everett.

CREAMED CARROTS

1 tbsp. butter
1 tbsp. flour
½ tsp. salt
Pinch paprika
Dash pepper
1 tsp. minced onion
1 cup milk
2 cups cooked diced carrots

Melt butter, add flour, salt and pepper, paprika, onion. Mix well. Add milk slowly and bring to a boil, stirring constantly. Add carrots and heat and serve.

Mrs. J. W. Garris.

SLAW

1 gallon shredded cabbage
1 small bunch carrots
½ cup sugar
1 can tomatoes or catsup
Pepper, salt, celery and salad dressing to taste
1 cup vinegar

Mix the above.

Mrs. Theo Roberson.

SPANISH ONIONS

Temperature: 350 degrees — Time: 1½ hours

- 6 small onions
- 1 No. 2 can (2½ cups) tomatoes
- ⅛ teaspoon celery seed
- 1 tbsp. butter or margarine
- ⅛ teaspoon thyme
- 1 teaspoon salt
- ⅛ teaspoon pepper

Place onions in greased baking dish. Mix tomatoes, celery seed, thyme, salt, and pepper; pour over onions. Dot with butter or margarine; cover. Serves six.

Mrs. John D. Harrison, Jr.

STUFFED GREEN PEPPERS

- 3 sweet green peppers
- 1 can deviled ham
- ½ cup bread crumb
- ½ teaspoon prepared mustard
- 2 hard boiled eggs chopped fine
- 1 onion chopped fine

Let peppers stand in boiling water 15 minutes. Split and remove seeds. Fill with above mixture. Bake in a quick oven one-half hour, basting twice with melted butter and water.

Mrs. A. J. Manning, Sr.

STUFFED PEPPERS

- 6 green peppers
- ½ cup chopped nut meats
- 1 large onion
- 1 tsp. salt
- 1 tsp. melted fat
- ⅛ tsp. pepper
- ½ cup bread crumbs
- ½ cup milk

Select broad peppers that will stand on end are easy to serve. Cut top from each pepper. Remove seeds and parboil 15 minutes. Stuff with filling mixed in order given above. Bake 20 minutes in 400 degree oven, basting frequently with hot water. Any left-over meat can be substituted for the nuts. Tomatoes and rice make an excellent filling for peppers.

Mrs. V. J. Spivey.

STUFFED PEPPERS WITH SHRIMP

- 6 medium green peppers
- 2 cups, cooked or canned shrimp
- 1 egg, beaten
- ½ c. canned tomato juice
- 3 cups soft bread crumbs
- 1 tbsp. melted butter or margarine
- ½ tsp. salt
- Speck of pepper

Cut off the tops at the stem end and remove the seeds of the washed green peppers. Cover with hot water and boil for 10 minutes. Drain. Remove the black vein from the back of each shrimp. Mix the egg and tomato juice and add to the bread crumbs with the butter, salt, pepper and onion. Add the shrimp. Mix well and place in the peppers. Place up-

right in a lightly greased casserole and bake in a hot oven of 400 for 30 minutes. Serves 6. To serve 2, make one third of this recipe.

Mrs. H. L. Barnhill.

TOASTED POTATOES

Temperature: 350 degrees — Time: 1½ Hours

- 6 white potatoes
- 2 eggs
- ¾ tsp. salt
- 4 T. butter
- 1 cup cracker crumbs

Pare potatoes and cut into 1/3-inch thick slices. Dry Well. Roll slices in crumbs, then beaten egg, again in crumbs. Place in greased casserole with melted butter. Cover and place in oven. Serves six.

Mrs. John D. Harrison, Jr.

BROILED PEARS

Dip pears in lemon juice or french dressing. Fill cavity of each with butter. Sprinkle with brown sugar. Add a little grated lemon rind. Broil 3 or 4 inches from heat from 5 to 7 minutes or until brown. Serve with meat or as dessert with cheese and crackers.

Mrs. J. W. Garris.

BRIGHTON POTATOES

Cut cold cooked potatoes very fine. Pour a small amount of vegetable oil, or shortening in the frying pan and, when hot, add two (2) heaping tablespoons of grated cheese. Stir for a minute, and pour in the hashed potatoes. Add salt, and press down hard, and cook until a little brown. Have slow heat, or the cheese will cook too quickly. Fold one side over the other, and serve on platter as for omelet. Garnish with crisp parsley.

Mrs. A. R. Dunning.

SWEET POTATO SOUFFLE

- 3 or 4 medium size sweet potatoes
- 3 eggs
- 2/3 cup brown sugar
- ¼ c. white sugar
- ¼ tsp. nutmeg
- ½ tsp. cinnamon
- ½ c. raisins
- 2 tsp. vanilla
- 1 cup milk
- ½ c. broken pecans
- 1 doz. marshmallows

Boil sweet potatoes and mash. Beat egg yolks and add mashed potatoes, sugar, nutmeg, cinnamon, raisins, vanilla and milk. Beat egg whites and fold in. When ready to bake add nuts and pour in buttered casserole dish and top with marshmallow. Bake 350 F. 25 or 30 min.

Mrs. Bruce Wynne.

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CANDIED YAMS

Peel potatoes and slice as desired. Cook potatoes in salt water until done. Drain.

Mix: 1/3 cup water
2/3 c. white corn syrup
Allspice
¼ to ½ stick butter

Boil until syrup begins to thicken. Add potatoes and cook slowly on top of stove.

Mrs. J. W. Garris.

STUFFED POTATOES

Select medium-sized, smooth-skinned, oval potatoes. Bake in a hot oven until tender, about 50 minutes, being careful not to over brown skins. Cut the potatoes in two lengthwise, remove the potato pulps, being careful to leave shells unbroken. Mash the hot potato, add either milk or cream as for mashed potatoes. To each cup of potatoes add ¼ tsp. salt, ⅛ tsp. pepper, ½ tsp. onion juice and 1 tsp. butter. Fill the shells with the mixture. Bake about 10 minutes in hot oven. Grated cheese may be sprinkled over the top.

Mrs. V. J. Spivey.

SQUASH AU GRATIN

2 cups mashed squash
2 tablespoons melted butter
Salt and pepper to taste
Buttered crumbs
2 eggs
1/3 cup Kraft American cheese, grated

To squash add melted butter and season to taste. Add beaten eggs and mix. If squash is dry, add a little cream. Put in dish and sprinkle with cheese and cover with fine buttered bread crumbs. Bake in moderately hot oven.

Mrs. Harrell Everett.

SMOTHERED HAM WITH SWEET POTATOES

1 slice of smoked ham, cut into sizes for serving
3 cups raw, sliced sweet potatoes
1 cup hot water
1 tablespoon butter or ham drippings
2 tablespoons sugar

Brown the ham lightly on both sides and arrange it to cover the bottom of baking dish. Spread the sliced sweet potatoes over the ham. Sprinkle with sugar. Add the hot water and extra fat. Cover the dish and bake slowly until the ham is tender. Baste the potatoes occasionally with the gravy. Brown the top well.

Mrs. V. J. Spivey.

RICE AND TOMATOES

1 cup rice
½ can tomatoes
2 tbsp. butter
Salt and pepper

Wash rice and cook in boiling water, salted, until tender. Drain, and add butter, salt, pepper. Arrange layers of rice in buttered casserole

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with layers of tomatoes until all is used. Dot with butter. Bake about 15 minutes in medium oven.

Mrs. V. J. Spivey.

MEAT BALLS IN ROLLED CABBAGE

1 large head cabbage
1 lb. ground round steak or lean beef
½ c. cooked rice or 1 grated raw potato
1 small grated onion
1 large can tomatoes
2 sliced onions
1 tsp. salt
¼ tsp. pepper
2 tbsp. vinegar
3 or 4 ginger snaps

Boil cabbage for 5 minutes and separate the leaves. Mix together beef, rice, grated onion, salt and pepper. Select the largest cabbage leaves and roll a portion of the beef mixture in each leaf. Line a large pot with the rest of the cabbage leaves. Add cabbage rolls, tomatoes. onions, and vinegar. Cover the pot and cook gently for several hours. If necessary add water, to keep cabbage rolls covered with liquid at all times. When almost done, add crushed ginger snaps to liquid. Also add salt and pepper to taste.

Mrs. Irving Margolis.

BAKED TOMATOES

2 cups tomatoes
1 cup bread crumbs
Sugar and salt to taste
2 tbsp. butter

Mix all together. Pour into buttered baking dish. Cook 30 minutes at 400 degrees.

Mrs. J. O. Manning, Sr.

SALADS

How green you are, and fresh!

APPLE, CELERY, AND GRAPE SALAD

1 package Royal gelatin dessert (pineapple flavor)
1 cup boiling water
1 cup cold water
¼ tsp. salt
½ cup seedless white grapes
½ cup celery
½ cup thinly sliced red apple (skin left on)

Dissolve gelatin in boiling water, add water and salt. Chill until it begins to thicken. Fild in remaining ingredients. Pour into mold and chill until firm.

Mrs. J. C. Manning.

BLUSHING APPLE SALAD

Pare and core 6 apples. Boil in enough water to cover, to which has been added ¼ cup sugar and the juice from one lemon and enough vegetable coloring to make them red. Cook until tender but still firm. Rmove from water, drain, chill and serve on lettuce. Stuff center with whipped cream dressing to which has been added chopped nuts and marshmallows. Use this dressing about the apples.

Mrs. A. J. Manning, Sr.

CRANBERRY SALAD

1 pint cranberries
1 pkg. lemon gelatin
½ cup sugar
1 small can crushed pineapple
1 orange
1 cup nuts

(Celery if desired)

Mix gelatin in ½ cup cold water to soften and then add 1 cup boiling water to dissolve. Add sugar. Grind cranberries and ½ orange peel. Chop nuts. When gelatin cools, add the cranberries, orange, pineapple and nuts and let congeal.

Mrs. D. G. Modlin.

MOLDED CRANBERRY SALAD

4 tbsp. cold water
1 envelope Knox gelatine
1 orange
1 pk. lemon Jello
Juice of ½ lemon
1 cup hot water
1 cup sugar
1½ cups raw cranberries
1 cup pecans

Grind cranberries and orange . . . add sugar and let stand 1 hour. Add gelatine which has been soaked five minutes in cold water and jello which has been dissolved in hot water. Add cranberries and nuts. Pour in molds and chill.

Mrs. Arthur Beale, Washington, N. C.
By Mrs. Leman Barnhill.

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MOLDED CHERRY SALAD

1 package cherry gelatin
1 1/3 cups boiling water
¼ cup orange juice
Juice of ½ lemon
1 cup pineapple chunks
1 cup Royal Anne cherries

Dissolve gelatin in boiling water; add lemon and orange juice. Chill until partially set. Fold in fruits; pour into wet mold. Chill until firm.

Mrs. J. L. Harris.

CLUB SALAD (Serves 24

1 box gelatine
2 large cans sliced pineapple with juice
1 pint boiling water
¾ cup sugar
1 qt. cream, whipped
½ pound blanched almonds
1 large can white cherries
1 quart mayonnaise
1 teaspoon salt

Soak the gelatine in the pineapple juice for 5 minuets. Add 1 pint boiling water. Add sugar and put in cool place. Whip cream stiff and put on ice. Cut pineapple and almonds in small pieces and seed the white cherries. As soon as gelatine begins to congeal, add the following in this order: cream, mayonnaise, cherries, pineapple, almonds, and salt. Pour into flat pans and when stiff, cut into squares, or pour into molds.

Mrs. Geo. H. Harrison.

GRAPEFRUIT SALAD

Cut 3 grape fruit in half from stem to stem. Remove pulp and juice, which should measure about 3½ cups. Add a small can of crushed pineapple. Heat and pour over 2 packages of lemon Jello. Add juice of ½ lemon and sugar to taste. When cool pour into the grapefruit shells and congeal. When ready to serve cut in half, making the three grapefruit serve 12.

Dressing

4 tbsp. cold water
1 cup hot water
Juice of 1 lemon
1½ tbsp. flour
1/3 cup pineapple juice
Dash of salt

Blend all this . . . cook in double boiler until thick. Add 1 dozen cut up marshmallows and heat. Cool and add 1 cup of ground almonds and ½ pint of whipped cream. Serve grapefruit on lettuce with this dressing. Very good.

Mrs. Arthur Beale, Washington, N. C.
By Mrs. Leman Barnhill.

FRUIT SALAD

1 lb. marshmallows
1 or more cups of pecans
1 No. 2½ can sliced pineapple

Dressing

3 egg yolks
½ tsp. salt
½ tsp. butter
½ tbsp. flour
1 tbsp. sugar
5 tbsp. vinegar

Cook in a double boiler until thick. Stir constantly. Let dressing cool. Then add 1 pint of whipped cream and pour over the above. Chill and serve on lettuce.

Mrs. H. L. Barnhill.

CONGEALED FRUIT SALAD

1 can grated pineapple
½ cup sugar
1 pkg. Knox gelatin
½ cup water
Juice from ½ lemon
1 cup whipped cream
1 cup nuts
1 cup cherries
pinch salt
1 cup grated cheese

Mix and heat 1 can pineapple and the sugar. Dissolve gelatine in ½ cup water and soak 5 minutes. Pour hot pineapple over gelatin. When cold add juice from the ½ lemon, 1 cup grated cheese, 1 cup whipped cream, 1 cup nuts, 1 cup cherries and add pinch of salt. This will make 12 servings. Olive and potted ham-pickle sandwiches are good to serve wit this salad.

Mrs. R. Vernon Bunting.

FROZEN FRUIT SALAD

Blend 2 cakes cream cheese and 1 heaping tablespoon salad dressing with enough juice from can of fruit cocktail to whip to consistency of whipped cream. Drain fruit cocktail, add ½ cup choped nuts and fold into whipped mixture. Put in icebox and freeze for three hours. Serve on lettuce leaves.

Mrs. W. E. Warren.

FRUIT SALAD WITH CREAM DRESSING

1 can peaches
1 can pineapple
1 can Bartlett Pears
1 can White Cherries

If crowd is small, use the following:
2 oranges, peeled and diced
2 bananas, diced
2 apples

Dressing

Yolks of 2 eggs beaten with 1 tb. sugar.
½ tsp. dry mustard
3 tbs. vinegar, and cayenne pepper to taste.

Cook in double boiler. When cold, add 1 cup of cream, beaten stiff. Mix well, and pour on fruit.

Mrs. A. R. Dunning.

GOLDEN GLOW SALAD

1 package lemon jello
1 cup boiling water
1 cup canned pineapple juice
1 tablespoon vinegar
1 cup crushed pineapple
1 cup raw carrots, grated
½ teaspoon salt
2/3 cup pecan meats

Dissolve Jell-O, add boiling water. Add pineapple juice, vinegar and salt. Chill. When it begins to set, add crushed pineapple, grated carrots and chopped nuts. Turn into molds.

Mrs. Henry E. Griffin.

TOMATO ASPIC

Combine 3 cups of canned tomatoes, large slices of onion, ½ cup of diced celery, 1 green pepper, seeded and diced, ½ a bay leaf, 1 tablespoon of sugar, ¾ teaspoon of salt, and about 12 whole cloves. Cook 10 minutes and then strain through cheese cloth. Add a few drops of red coloring to mixture before straining. Soften 3 tablespoons of gelatine in ¼ cup of water. Add to the hot tomato mixture. If desired add ¾ cup of chopped stuffed olives or celery, or both if you like. Pour into cold wet mlds, (individual). When cold serve on lettuce.

Mrs. N. C. Green.

SUB-DEB DELIGHT

½ pound marshmallows
1½ cups crushed pineapple
2 cups heavy cream
2 tbsp. powdered sugar

Cut marshmallows in quarters, drain pineapple, mix well and stand in icebox overnight. Before serving, whip cream, add powdered sugar, fold into fruit-and-marshmallow mixture and chill.

Mrs. W. E. Warren.

PINEAPPLE SALAD

½ lb. marshmallows
1 No. 2 can pineapple
½ cream cheese
½ cup pecans
½ pt. whipping cream

Dice marshmallows. Soak in well drained pineapple for about one half hour. Cream cheese with 1 tsp. mayonnaise and add to pineapple and marshmallow mixture. Add pecans. Whip cream and fold in the mixture. Chill . . . but do not freeze.

Mrs. Herman Bowen.

PINEAPPLE AND CELERY SALAD

Drain and save juice from No. 2 can sliced pineapple. Mix ½ cup juice and ½ cup water and heat to boiling. Add and stir until dissolved 1 pkg. lime gelatine. Cool thoroughly, then stir in ¾ cup evaporated milk, ¼ tsp. salt. Chill until thick. Reserve 6 slices pineapple and dice remainder. Rub molds with salad oil. Beat chilled mixture until foamy.

Add ¾ cup diced celery and diced pineapple. Chill. Unmold on sliced pineapple or lettuce.

Mrs. D. M. Roberson.

JELLIED PINEAPPLE AND CARROT SALAD

1 package lemon gelatine
1 cup boiling water
1 cup canned pineapple juice
1 tablespoon vinegar
½ teaspoon salt
1 can crushed pineapple, drained
1 cup grated raw carrots

Dissolve the gelatine dessert powder in the boiling water. Add the pineapple juice, vinegar and salt. Chill until slightly thickened, then add pineapple and grated carrots. Turn into mold and chill until firm. Serve on crisp lettuce with mayonnaise or French dressing.

Mrs. A. R. Dunning.

SPICED PEACH SALAD

Cook together ½ cup vinegar, ½ cup sugar for 3 minutes. Add ½ tsp. cloves, ½ tsp. cinnamon, ½ tsp. almond flavor. Pour this mixture over 8 peaches, peeled and halved. Chill well; drain and place on lettuce. Fill peaches with cream cheese.

Mrs. R. J. Peele, Jr.

CARROT RELISH

4 carrots
1 lemon
½ cup sugar

Slice lemon and remove seed. Grind carrots and lemon slices in food chopper. Mix with sugar. Chill before serving.

Arline Harrison.

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